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The Eleventh Annual

# American Wine and Food Festival



MCMXCIII

Charles Puckett

Wolfgang Puck  
and Vincent Price  
present the Eleventh Annual

# American Wine & Food Festival

Eleventh Anniversary  
1982-1993

**To Benefit Meals  
on Wheels of  
West Los Angeles,  
Santa Monica/Malibu,  
Los Angeles and  
Cuisine à Roulettes**

Saturday, October 9, 1993  
Universal Studios  
Universal City, California



## OUR SPONSORS

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The outstanding commitment and financial support provided by the following companies have completely underwritten the expenses of the 1993 American Wine and Food Festival. Thus, every dollar received may go directly to the Meals on

Wheels programs in Los Angeles, and over 180,000 meals will be distributed to the aged and disabled citizens of our city. We are greatly appreciative of their generous contributions.

GODIVA LIQUEUR

MARTELL COGNAC & SOMERS GIN

VISA U.S.A.

CONRAD N. HILTON FOUNDATION

•

PIPER SONOMA SPARKLING WINES

FINLANDIA VODKA

RYKOFF-SEXTON

SAN PELLEGRINO SPARKLING MINERAL WATERS

MANSOUR TRAVEL COMPANY

REGAL RENTS

LOS ANGELES MAGAZINE

L'ESCOFFIER AT THE BEVERLY HILTON

•

AVERY KITCHENS

UNIVERSAL CITY STUDIOS RENTAL DIVISION GROUP

SHELLY'S BALLOON UNIQUE PRESENTATIONS

# PATRONS OF THE AMERICAN WINE & FOOD FESTIVAL

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## **Three Star Patrons**

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BABY GUESS? • GUESS? MEN'S CLASSICS  
Anonymous



## **Two Star Patrons**

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St. Vincent Medical Center Foundation  
Eva and Charlie Elkins



## **One Star Patrons**

Richard M. Cohen  
Mr. Fred Hayman  
John and Joan Hotchkis  
Sandra Moss and Lew Hyman  
Creative Artists Agency

. . . and our deepest appreciation to all those patrons whose responses  
we received after the program went to press.  
They are acknowledged in this program's insert.





## GREETINGS

### AMERICAN WINE AND FOOD FESTIVAL

As the Mayor of the City of Los Angeles, on behalf of its citizens, it is a great pleasure for me to extend warm greetings to everyone participating in the celebration of the Eleventh Anniversary of the American Wine and Food Festival.

This is certainly a very special occasion paying tribute to the very essence of commitment, caring and giving. It is a celebration of community involvement which will be of great benefit to the Meals-On-Wheels program. My heartfelt appreciation to everyone participating in this worthwhile cause enhancing the lives of countless individuals.

Best wishes for an enjoyable and memorable celebration, and for continued success in all your future endeavors.

Sincerely

A handwritten signature in dark ink, reading 'R. J. Riordan'.

RICHARD J. RIORDAN  
Mayor

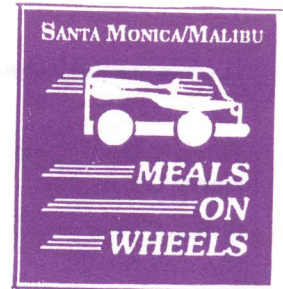


September, 1993

**Meals on Wheels**  
OF WEST LOS ANGELES



ST. VINCENT  
MEALS  
ON  
WHEELS



October 9, 1993

Dear Friends:

*"I slept and dreamt  
that life was joy.  
I awoke and saw  
that life was service.  
I acted and behold  
service was joy."  
Tagore*

We are grateful to the Wolfgang Puck Charitable Foundation for providing us with the funds to continue our service of joy. Over 1,500,000 hot, nutritious meals were served to our home-bound senior citizens since last year.

With your support we will continue to provide this much-needed service to all those who need us.

Sincerely,

*Carressa Carlstedt*     *Sister Alice Marie D.C.*

Carressa Carlstedt

Meals-on-Wheels of West Los Angeles  
900 Hilgard Avenue  
Los Angeles, CA 90024  
(213) 208-3439

Sister Alice Marie Quinn, D.C.

St. Vincent Meals-on-Wheels  
2131 West Third Street  
Los Angeles, CA 90057  
(213) 484-7775

*Faye Washington*

Faye Washington

Meals-on-Wheels Los Angeles  
Los Angeles Department of Aging  
600 S. Spring Street, Suite 900  
Los Angeles, CA 90014  
(213) 485-4402

*Rosemary Regalbuto*

Rosemary Regalbuto

Santa Monica/Malibu Meals on Wheels  
P.O. Box 1402  
Santa Monica, CA 90406  
(310) 394-5133



# WINERIES

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Acacia Winery  
Napa, CA

Au Bon Climat  
Santa Maria, CA

Beringer Vineyards  
St. Helena, CA

Bernard Pradel Cellars  
Napa, CA

Bonny Doon Vineyard  
Santa Cruz, CA

Burgess Cellars  
St. Helena, CA

Cain Cellars  
St. Helena, CA

Cakebread Cellars  
Rutherford, CA

Carmenet Vineyard  
Sonoma, CA

Caymus Vineyards  
Rutherford, CA

Chalone Vineyards  
Soledad, CA

Chappellet Winery  
St. Helena, CA

Charles Krug Winery  
St. Helena, CA

Chateau Montelena Winery  
Calistoga, CA

Chateau Romanin  
Les Baux-de-Provence, France

Chimney Rock Winery  
Napa, CA

Clos du Val Wine Co., Ltd.  
Napa, CA

Cuvaison Winery  
Calistoga, CA

Dominus  
Napa, CA

Edna Valley Vineyard  
San Luis Obispo, CA

Ferrari-Carano Vineyard & Winery  
Healdsburg, CA

Fetzer Vineyards  
Redwood Valley, CA

Flora Springs Wine Co.  
St. Helena, CA

Forman Vineyards  
St. Helena, CA

Frog's Leap Winery  
St. Helena, CA

Grgich Hills Cellar  
Rutherford, CA

Groth Vineyards & Winery  
Oakville, CA

Hanzell Vineyards  
Sonoma, CA

Havens Wine Cellars  
Napa, CA

Iron Horse Vineyards  
Sebastopol, CA

Jordan Vineyard & Winery  
Healdsburg, CA

Joseph Phelps Vineyards  
St. Helena, CA

Justin Vineyards & Winery  
Paso Robles, CA

Kalin Cellars  
Novato, CA

Kendall-Jackson  
Lake County, CA

Kistler Vineyards  
Glen Ellen, CA

La Jota Vineyard Co.  
Angwin, CA

MacRostie Winery  
Sonoma, CA

Matanzas Creek Winery  
Santa Rosa, CA

Mayacamas Vineyards  
Napa, CA

McDowell Valley Vineyards  
Hopland, CA

Morgan Winery  
Monterey, CA

Neyers Winery & Vineyards  
St. Helena, CA

Niebaum-Coppola Estate Winery  
Rutherford, CA

Pahlmeyer  
Napa, CA

Pine Ridge Winery  
Napa, CA

Piper Sonoma  
Healdsburg, CA

Qupé Wine Cellars  
Santa Maria, CA

Ridge Vineyards  
Cupertino, CA

Robert Keenan Winery  
Napa, CA

Robert Mondavi Winery  
Oakville, CA

Robert Sinskey Winery  
Napa, CA

St. Francis Winery & Vineyards  
Kenwood, CA

St. Supéry Vineyards & Winery  
Rutherford, CA

Sanford Winery  
Buellton, CA

Shafer Vineyards  
Napa, CA

Signorello Vineyards  
Napa, CA

Silver Oak Cellars  
Oakville, CA

Simi Winery  
Healdsburg, CA

Sonoma-Cutrer Vineyards  
Windsor, CA

Stags' Leap Winery  
Napa, CA

Steltzner Vineyards  
Napa, CA

Sterling Vineyards  
Calistoga, CA

Talley Vineyards  
Arroyo Grande, CA

Tobin James Cellars  
Paso Robles, CA

Trefethen Vineyards  
Napa, CA

Turnbull Wine Cellars  
Oakville, CA

Viader Vineyards & Winery  
Deer Park, CA

Vichon Winery  
Oakville, CA



# The House of Seagram

SALUTES

THE AMERICAN WINE & FOOD FESTIVAL





# CHEFS

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**Michel Blanchet**

L'Escoffier at the  
Beverly Hilton  
Beverly Hills, California

**Philip Costner**

Universal Studios Hollywood  
Universal City, California

**Robert Del Grande**

Cafe Annie, Cafe Express  
Houston, Texas

**Dean Fearing**

Mansion on Turtle Creek  
Dallas, Texas

**Larry Forgione**

An American Place  
New York, New York

The Beekman 1766 Tavern  
Rhinebeck, New York

**Anne & David Gingrass**

Postrio  
San Francisco, California

**Vincent Guerithault**

Vincent's on Camelback  
Phoenix, Arizona

**Nobu Matsuhisa**

Matsuhisa  
Los Angeles, California

**Mark Miller**

Coyote Cafe  
Santa Fe, New Mexico

Red Sage  
Washington, D.C.

**Bradley Ogden**

Lark Creek Inn  
Larkspur, California

One Market  
San Francisco, California

**Mark Peel & Nancy Silverton**

Campanile, LaBrea Bakery  
Los Angeles, California

**Alfred Portale**

Gotham Bar & Grill  
New York, New York

One Fifth Avenue  
New York, New York

**Paul Prudhomme**

K-Paul's Louisiana Kitchen  
New Orleans, Louisiana

**Wolfgang Puck****Joe Manzare**

Spago  
West Hollywood, California

**Makoto Tanaka**

Chinois on Main  
Santa Monica, California

**Kevin Ripley**

Granita  
Malibu, California

**Stephan Pyles**

Star Canyon  
Dallas, Texas

**David Robins**

Spago Las Vegas  
Las Vegas, Nevada

**Anne Rosenzweig**

Arcadia, The "21" Club  
New York, New York

**Jimmy Schmidt**

Rattlesnake Club, Buster's Bay,  
Stelline, Tres Vite, Cocina del Sol  
Detroit, Michigan

**Piero Selvaggio**

Valentino, Primi and Posto  
Los Angeles, California

**Hiro Sone & Lissa Doumani**

Terra  
St. Helena, California

**Joachim Splichal**

Patina, Pinot Bistro  
Los Angeles, California

**Alice Waters**

Chez Panisse, Cafe Fanny  
Berkeley, California

**Jonathan Waxman****Jasper White**

Jasper's  
Boston, Massachusetts

We propose a toast



to the chefs



who feed people



without



reservations.

*Visa® applauds the Wolfgang Puck Charitable Foundation and the nation's finest restaurants for their continued dedication to feeding the needy. We thoroughly enjoyed being a part of this team and are honored to be a sponsor of the American Wine & Food Festival. So raise your glasses and join us in a toast to the people who made it all possible.*







## Joseph E. Seagram & Sons, Inc.

EXECUTIVE OFFICES  
375 PARK AVENUE • NEW YORK, NY 10152-0192

### MESSAGE FROM SAM BRONFMAN II

In 1988 Joseph E. Seagram & Sons, Inc. took a serious look at America's future. The growth rate of the nation's elder population reflects a dramatic change in the demographics of the United States. Americans aged 60 and older number 42 million and represent 17 percent of the U.S. population.

It is expected that in just 20 years, the first wave of baby boomers will dramatically increase the country's elderly population by 30 percent. In addition, the United States is assured a substantial increase in the number of elderly aged 85 years and older. Increased age brings frailty, and the need for meals and in-home care to help individuals remain in their homes and neighborhoods where they want to be.

According to the U.S. Senate Special Committee on Aging, malnutrition may account for substantially more illness among elderly Americans than has been generally assumed.

Founded in 1988, Meals on Wheels America today includes 40 U.S. communities, including Los Angeles. Totally funded by the private sector, the program helps communities to become self-sufficient providers of weekend, emergency and holiday meals to their elderly. Today, Meals on Wheels America communities raise an annual \$4 million in local corporate funds to provide more than 3 million meals.

Real impact requires focus. Since 1988, we have concentrated on network-building. Seagram distributors and employees, their families, friends and business associates number 350; they are volunteers in the service of meals, sit on local boards and steering committees; access their contacts to help communities help themselves and improve the quality of life for the homebound.

I am deeply appreciative of the ongoing efforts of the House of Seagram, the relentless hard work of Chef Wolfgang Puck, and the contributions of all of the participating chefs and vintners who have made the American Wine & Food Festival a huge success.

SAM BRONFMAN II

President

The Seagram Classics Wine Company

October 9, 1993

*The  
Conrad N. Hilton  
Foundation*



# WINERIES

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## **Acacia Winery**

Napa, CA

**Phil Woodward & Dick Graff,**  
Owners

**Larry Brooks,** Winemaker

Pinot Noir Acacia, Carneros 1990

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## **Bernard Pradel Cellars**

Napa, CA

**Bernard Pradel,** Owner &  
Winemaker

Cabernet Sauvignon Yountville Bernard  
Pradel 1989

Cabernet Sauvignon Yountville Bernard  
Pradel 1990

Cabernet Sauvignon Howell Mountain  
1991

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## **Cain Cellars**

St. Helena, CA

**Christopher & Sanda Howell,**  
Owners

**Christopher Howell & Craig  
McLean,** Winemakers

Cain Five 1987

Cain Cuvee 1989

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## **Caymus Vineyards**

Rutherford, CA

**Chuck Wagner,** President

**Jeffrey Friedman,** Dir. of  
Marketing & Sales

**Jon Bolta & Chuck Wagner,**  
Winemakers

Caymus Conundrum 1992

Cabernet Sauvignon Caymus Napa  
Valley 1990

---

## **Charles Krug Winery**

St. Helena, CA

**The Peter Mondavi Family,**  
Owners

**John Moynier,** Winemaker

Chardonnay Charles Krug 1992

Cabernet Sauvignon "Vintage  
Selection" Charles Krug 1988

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## **Au Bon Climat**

Santa Maria, CA

**Jim Clendenen,** Owner &  
Winemaker

Chardonnay Au Bon Climat 1992

Pinot Noir "La Bauge Au-Dessus" Estate  
Au Bon Climat 1991

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## **Bonny Doon Vineyard**

Santa Cruz, CA

**Alan, Ruth & Randall Grahm,**  
Owners

**Randall Grahm,** Winemaker

Le Cigare Volant Bonny Doon 1991

Vin Gris de Cigare Bonny Doon 1992

Riesling Pacific Rim Bonny Doon 1992

Muscat Canelli Vin de Glaciere 1992

Garrigue Bonny Doon 1992

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## **Cakebread Cellars**

Rutherford, CA

**The Cakebread Family,** Owners  
**Bruce Cakebread,** Winemaker

Sauvignon Blanc Cakebread 1992

Cabernet Sauvignon Cakebread 1990

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## **Chalone Vineyard**

Soledad, CA

**Dick Graff & Phil Woodward,**  
Owners

**Michael Michaud,** Winemaker

Pinot Blanc Chalone 1991

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## **Chateau Montelena Winery**

Calistoga, CA

**James L. Barrett,** General Partner  
**Bo Barrett,** Winemaker

Chardonnay Chateau Montelena,  
Napa 1991

Cabernet Sauvignon Estate Bottled  
Chateau Montelena 1989

Cabernet Sauvignon Calistoga Cuvee  
Napa Valley 1991

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## **Beringer Vineyards**

St. Helena, CA

**Wine World Estates,** Owner  
**Ed Sbragia,** Winemaker

Chardonnay Beringer "Reserve" 1991

Cabernet Sauvignon Beringer "Private  
Reserve" 1989

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## **Burgess Cellars**

St. Helena, CA

**Linda & Tom Burgess,** Owners  
**Bill Sorenson,** Winemaker

Chardonnay Burgess, Triere 1991

Cabernet Sauvignon Burgess, "Library  
Reserve" 1983

Cabernet Sauvignon Burgess 1989

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## **Carmenet Vineyard**

Sonoma, CA

**Phil Woodward & Dick Graff,**  
Owners

**Jeff Baker,** Winemaker

Cabernet Sauvignon Dynamite  
Carmenet 1990

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## **Chappellet Winery**

St. Helena, CA

**Molly & Donn Chappellet,**  
Owners

**Philip Corallo-Titus,** Winemaker

Chenin Blanc Chappellet 1991

Cabernet Sauvignon Chappellet 1988

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## **Chateau Romanin**

Les Baux-de-Provence, France

**Jean-Andre Charial,** Owner  
**Jean Francois Broussous,**  
Winemaker

Chateau Romanin Blanc 1990

Chateau Romanin Rouge 1990

Chateau Romanin Rose 1991

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**Chimney Rock Winery**

Napa, CA

**Stella & Sheldon Wilson**, Owners  
**Douglas Fletcher**, Winemaker

Chardonnay Chimney Rock 1990  
Cabernet Sauvignon Chimney Rock  
1989

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**Clos du Val Wine Co., Ltd.**

Napa, CA

**John Golet**, Owner  
**Bernard Portet & Krmo Souilah**, Winemakers

Cabernet Sauvignon Stags' Leap District  
Clos du Val 1989  
Chardonnay Carneros Clos du Val 1991

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**Cuvaison Winery**

Calistoga, CA

**Manfred Esser**, President  
**John Thacher**, Winemaker

Chardonnay Cuvaison, Carneros 1991  
Merlot Cuvaison Napa 1990  
Cabernet Sauvignon Napa 1989

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**Dominus**

Napa Valley

**Christian Moueix, Robin Lail & Marcia Smith**, Owners  
**Chris Phelps**, Winemaker

Dominus Estate 1989

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**Edna Valley Vineyard**

San Luis Obispo, CA

**Dick Graff & Phil Woodward**,  
Owners  
**Stephen Dooley**, Winemaker

Chardonnay Edna Valley 1991

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**Ferrari-Carano Vineyards  
& Winery**

Healdsburg, CA

**Rhonda & Don Carano**, Owners  
**George Bursick**, Winemaker

Merlot Sonoma County Ferrari-Carano  
1990  
Chardonnay Alexander Valley Ferrari-  
Carano 1991

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**Fetzer Vineyards**

Redwood Valley, CA

**Brown-Forman Beverage Co.**,  
Owners  
**Dennis Martin**, Winemaker

Chardonnay Reserve Fetzer 1991  
Pinot Noir Barrel Select Fetzer 1991

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**Flora Springs Wine  
Company**

St. Helena, CA

**The Komes & Garvey Families**,  
Owners

**Ken Deis**, Winemaker  
Soliloquy Flora Springs 1989  
Trilogy Flora Springs 1991

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**Forman Vineyards**

St. Helena, CA

**R.W. Forman**, Owner & Winemaker  
Chardonnay Forman 1992

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**Frog's Leap Winery**

St. Helena, CA

**Julie & John Williams**, Owners  
**John Williams**, Winemaker

Merlot Napa Valley Frog's Leap 1991  
Chardonnay Carneros Frog's Leap 1992

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**Grgich Hills Cellar**

Rutherford, CA

**Miljenko "Mike" Grgich & Austin Hills**, Owners  
**Miljenko Grgich**, Winemaker

Chardonnay Grgich Hill 1990  
Cabernet Sauvignon Grgich Hill 1988

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**Groth Vineyards &  
Winery**

Oakville, CA

**Judy & Dennis Groth**, Owners  
**Nils Venge**, Winemaker

Chardonnay Groth 1992  
Cabernet Sauvignon Groth 1990

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**Hanzell Vineyards**

Sonoma, CA

**The de Brye Estate**, Owners  
**Bob Sessions**, Winemaker

Chardonnay Hanzell 1991  
Pinot Noir Hanzell 1989  
Cabernet Sauvignon Hanzell 1989

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**Havens Wine Cellars**

Napa, CA

**Michael Havens**, Winemaker and  
Owner

Merlot Havens 1991  
Syrah Havens 1991  
Sauvignon Blanc Havens 1992

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**Iron Horse Vineyards**

Sebastopol, CA

**Audrey & Barry Sterling and Joy Sterling & Forrest Tancer**,  
Owners

**Forrest Tancer**, Winemaker  
Chardonnay Iron Horse 1992  
Cabernet Sauvignon Iron Horse 1990



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**Jordan Vineyard & Winery**

Healdsburg, CA

**Sally & Thomas Jordan and Judy Jordan**, Owners  
**Rob Davis**, Winemaker

Chardonnay Estate Bottled Jordan 1990  
Cabernet Sauvignon Estate Bottled Jordan 1989

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**Kalin Cellars**

Novato, CA

**Francis & Terry Leighton**, Owners & Winemakers

Chardonnay Cuvee W Kalin 1989  
Cabernet Sauvignon Sonoma County "Reserve" Kalin 1987

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**La Jota Vineyard Co.**

Angwin, CA

**Joan & Bill Smith**, Owners  
**Bill Smith**, Winemaker

Viognier La Jota 1992  
Cabernet Sauvignon La Jota 1989

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**Mayacamas Vineyards**

Napa, CA

**Robert B. Travers**, Owner & Winemaker

Cabernet Sauvignon Mayacamas 1981  
Chardonnay Mayacamas 1990

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**Neyers Winery**

St. Helena, CA

**Barbara & Bruce Neyers**, Owners

**Bruce Neyers**, Winemaker  
Chardonnay Neyers 1990  
Cabernet Sauvignon Neyers 1987

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**Joseph Phelps Vineyards**

St. Helena, CA

**Joseph Phelps**, Owner  
**Craig Williams**, Winemaker

Sauvignon Blanc Joseph Phelps 1991  
Insignia Joseph Phelps 1989  
Vin du Mistral "Le Mistral" Joseph Phelps 1991

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**Kendall-Jackson**

Lake County, CA

**Jess Jackson**, Owner  
**John Hawley**, Winemaker

Chardonnay "Proprietor's Reserve" Kendall-Jackson 1991  
Cabernet Sauvignon "Grand Reserve" Kendall-Jackson 1990

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**MacRostie Winery**

Sonoma, CA

**Thale & Steven MacRostie**, Owners

**Steven MacRostie**, Winemaker  
Chardonnay Carneros MacRostie 1992  
Merlot Carneros MacRostie 1991

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**McDowell Valley Vineyards**

Hopland, CA

**Jim Kopp & Bill Crawford**, Owners

**John Buechseustein**, Winemaker  
Syrah McDowell 1990  
Grenache Rose McDowell 1992  
Viognier McDowell 1992

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**Niebaum Coppola Estate Winery**

Rutherford, CA

**Eleanor & Francis Ford Coppola**, Owners

**Scott McLeod & Tom Soter**, Winemakers  
Cabernet Sauvignon Niebaum Coppola Rubicon 1987  
Cabernet Franc-F. Coppola Family Wines 1990

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**Justin Vineyards & Winery**

Paso Robles, CA

**Justin C. & Deborah Baldwin**, Owners

**Tim Spear**, Winemaker  
Chardonnay Justin 1991  
Cabernet Sauvignon Justin 1990 & 1991

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**Kistler Vineyards**

Glen Ellen, CA

**The Kistler Family**, Owners  
**Stephen Kistler & Mark Bixler**, Winemakers

Chardonnay Durell Vineyard Kistler 1991  
Pinot Noir McCrea Vineyard Kistler 1991

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**Matanzas Creek Winery**

Santa Rosa, CA

**Sandra & Bill MacIver**, Owners  
**Susan Reed & Bill Parker**, Winemakers

Chardonnay Sonoma Valley Matanzas Creek 1991  
Sauvignon Blanc Sonoma County Matanzas Creek 1992

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**Morgan Winery**

Monterey, CA

**Donna & Dan Lee**, Owners  
**Dan Lee & Joseph Davis**, Winemakers

Chardonnay Morgan 1992  
Cabernet Sauvignon Morgan 1990  
Sauvignon Blanc Morgan 1992

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**Pahlmeyer**

Napa, CA

**Jayson Pahlmeyer**, Owner  
**Randy Dunn**, Winemaker

Pahlmeyer Red 1990  
Pahlmeyer Merlot 1990

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**Pine Ridge Winery**

Napa, CA

**R. Gary & Nancy Andrus,**

Owners

**R. Gary Andrus & Stacy Clark,**

Winemakers

Cabernet Sauvignon Stags' Leap

District Pine Ridge 1990

Chardonnay Napa Pine Ridge 1990

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**Ridge Vineyards**

Santa Cruz Mts., CA

**Paul Draper,** Chairman &

Winemaker

Cabernet Sauvignon Santa Cruz

Mountains Ridge 1991

Gey Serrville, Ridge 1991

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**Robert Sinskey Winery**

Napa, CA

**Robert Sinskey,** Owner

**Jeff Virnig,** Winemaker

Pinot Noir Carneros Robert Sinskey 1991

Merlot Carneros Robert Sinskey 1990

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**Sanford Winery**

Buellton, CA

**Thekla and Richard Sanford,**

Owners

**Bruno D'Alfonso,** Winemaker

Chardonnay Sanford 1991

Pinot Noir Vin Gris Sanford 1991

Sauvignon Blanc Sanford, 1992

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**Silver Oak Cellars**

Oakville, CA

**Justin Meyer & Ray Duncan,**

Owners

**Justin Meyer,** Winemaker

Cabernet Sauvignon Silver Oak,

Alexander Valley 1989

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**Piper Sonoma**

Healdsburg, CA

**Remy Martin,** Owner

**Chris Markell & Rob McNeill,**

Winemakers

Piper Sonoma Blanc de Noirs 1988

Piper Sonoma Brut 1988

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**Robert Keenan Winery**

Napa, CA

**Ann & Robert Keenan,** Owners

**Matthew Cookson,** Winemaker

Merlot Robert Keenan 1989

Chardonnay Robert Keenan 1990

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**St. Francis Winery & Vineyards**

Kenwood, CA

**Joseph Martin,** Owner

**Tom Mackey,** Winemaker

Merlot Estate St. Francis 1990

Chardonnay Reserve Estate St. Francis  
1991

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**Shafer Vineyards**

Napa, CA

**John Shafer,** Owner

**Doug Shafer & Elias**

**Fernandez,** Winemakers

Chardonnay Napa Valley Shafer 1992

Cabernet Sauvignon Hillside Select  
Shafer 1988

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**Simi Winery**

Healdsburg, CA

**Zelma Long,** President/CEO

**Nick Goldschmidt,** Winemaker

Cabernet Sauvignon Reserve Simi 1989

Chardonnay Reserve Simi 1989

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**Qupé Wine Cellars**

Santa Maria, CA

**Bob Lindquist,** Owner &

Winemaker

Chardonnay Sierra Madre Reserve

Qupé 1991

Syrah Reserve "Bien Nacido" Qupé  
1992

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**Robert Mondavi Winery**

Oakville, CA

**The Robert Mondavi Family,**

Owners

**Charles Thomas,** Winemaker

Chardonnay "Reserve" Robert

Mondavi 1991

Fume Blanc "Reserve" Robert Mondavi  
1991

Cabernet Sauvignon Reserve Robert  
Mondavi 1989

Pinot Noir Reserve Robert Mondavi  
1991

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**St. Supéry Vineyards and Winery**

Rutherford, CA

**The Skalli Family,** Owners

**Bob Broman,** Winemaker

Chardonnay St. Supéry 1991

Sauvignon Blanc St. Supéry 1991

Cabernet Sauvignon St. Supéry 1989

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**Signorello Vineyards**

Napa, CA

**Ray Signorello,** Winemaker and

Owner

Pinot Noir Founders Reserve Signorello  
1991

Chardonnay Estate Signorello 1992

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**Sonoma Cutrer Vineyards**

Windsor, CA

**Brice Cutrer Jones,** President

**Terry Adams,** Winemaker

Chardonnay "Cutrer Vineyard"

Sonoma Cutrer 1991



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**Stags' Leap Winery**

Napa, CA

**Carl Doumani**, Owner

**Robert Brittan**, Winemaker

Petite Syrah Stags' Leap Winery 1990

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**Talley Vineyards**

Arroyo Grande, CA

**Don, Rosemary & Brian Talley**,

Owners

**Steve Rasmussen**, Winemaker

Chardonnay Talley 1991

Pinot Noir Talley 1991

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**Turnbull Wine Cellars**

Oakville, CA

**Patrick O'Dell**, Owner

**Kristin Belair**, Winemaker

Cabernet Turnbull 1989

Cabernet Vineyards Selection '67'

Turnbull 1989

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**Steltzner Vineyards**

Napa, CA

**Christine & Richard Steltzner**,

Owners

**Richard Steltzner**, Winemaker

Sauvignon Blanc Steltzner 1992

Cabernet Sauvignon Steltzner 1990

Claret Steltzner 1991

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**Tobin James Cellars**

Paso Robles, CA

**Tobin James Shumrick**, Owner &

Winemaker

Cabernet Sauvignon Tobin James 1991

Zinfandel Tobin James 1991

Merlot Tobin James 1991

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**Viader Vineyards & Winery**

Deer Park, CA

**Delia Viader**, Owner

**Tony Soter**, Consultant

Viader 1990

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**Sterling Vineyards**

Calistoga, CA

**Seagram Classics Wine Co.**,

Owners

**Bill Dyer**, Winemaker

Chardonnay Estate Sterling 1990

Chardonnay Winery Lake Sterling 1989

Three Palms Sterling 1988

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**Trefethen Vineyards**

Napa, CA

**Janet & John Trefethen**, Owners

**Peter Luthi**, Winemaker

Chardonnay Library Magnums

Trefethen 1986

Cabernet Sauvignon Estate Magnums

Trefethen 1987

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**Vichon Winery**

Oakville, CA

**The Robert Mondavi Family**,

Owners

**Karen Culler**, Winemaker

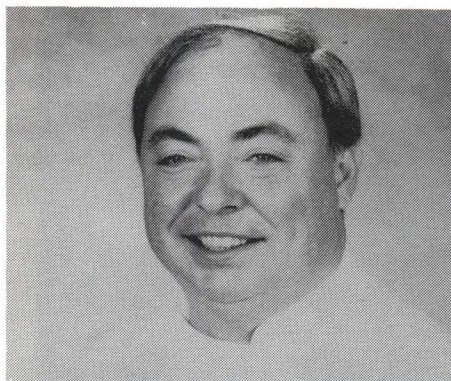
Chardonnay Vichon 1991

Cabernet Sauvignon Vichon 1989

Chevignon Vichon 1991

## Michel Blanchet

L'Escoffier  
at the Beverly Hilton  
Beverly Hills California



Michel Blanchet, Executive Chef at L'Escoffier, brings a distinctly French vision to the food he prepares at the posh penthouse restaurant atop The Beverly Hilton. But that's no surprise since Blanchet began his cooking career in Los Angeles in 1975 at the famed L'Ermitage restaurant. There he worked side-by-side with the restaurant's legendary founder Jean Bertranou who set the standard for French restaurants in Los Angeles, and possibly the United States. Having helped Bertranou put L'Ermitage on the culinary map, Blanchet is now setting new standards at L'Escoffier. He recently introduced a menu that reflects the health and budgetary concerns of the 1990s. French food, long assumed to be high in fat and calories, as well as too costly, has received a complete reinterpretation under the skilled hands and innovative thinking of Executive Chef Blanchet. A Los Angeles resident, Blanchet is a member of the prestigious French Culinary Academy, and Master Chefs of France.

### Chicken Tournedos in a Coconut Curry Sauce

4 double chicken breasts (boneless and skinless)  
1 lb. fresh rhubarb stalks (peeled and diced)  
2 lemons (cured and diced)  
juice of 1 lemon

4 oz. peeled and diced ginger  
1 onion (diced)  
1 apple (diced)  
2 cloves garlic (chopped)

2 tablespoons powdered Madras curry  
2 oz. grated coconut  
16 oz. chicken stock  
1 oz. butter

#### Chicken Tournedos:

**A:** Sprinkle two double chicken breasts with salt and pepper. Roll them side-by-side, first in plastic wrap, then in aluminum foil. Shape into a uniform cylinder. Cook for 18 minutes at 400°.

#### Coconut Curry Sauce:

**A:** Cook onion, apple, garlic and 2 oz. ginger in 1 oz. of butter slowly for 10 minutes. Next add curry powder, cooking for 5 minutes. Add chicken stock and boil for 20 minutes. Blend the sauce in the blender until very smooth. After blending, stir in coconut.

#### Rhubarb Chutney:

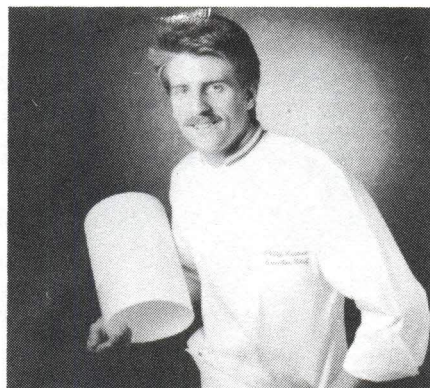
**A:** Cook rhubarb with lemon juice and 2 oz. ginger for 20 minutes. Then add the cured lemon.

*The Beverly Hilton*



## Philip Costner

Universal Studios Hollywood  
Universal City, California



Philip's culinary career began long before he attended the Culinary Institute of America in Hyde Park, New York. He and his brothers were routinely hired by their parents to prepare and serve dinner parties at their home in Seattle, Washington. After graduating from the C.I.A., Chef Costner went to work at the Four Seasons Olympic Hotel in Seattle as the Banquet Chef. Philip then moved to Portland, Oregon and the Riverplace Alexis Hotel as the Executive Chef. During his tenure there he was named Oregon's "Best Seafood Chef" and his Esplanade Restaurant was hailed as one of the top restaurants in the Northwest. In 1989 he relocated back to Seattle to the position of Director of Food and Beverage at the Warwick Hotel. In 1990 he moved to Texas as the Corporate Development Chef for Sky Chefs Inc. and American Airlines. In his own words Philip is "psyched" about his recent move to California and Universal Studios Hollywood.

### Aztec Chicken Salad

10 chicken breasts, boneless and skinless  
1 tsp. ground cumin

3 fresh buds garlic, peeled and minced  
½ tbsp. McCormick's mesquite seasoning

⅛ tsp. cayenne pepper  
8 oz. olive oil

**A:** Combine everything except chicken. Mix well.  
**B:** Pour over chicken; marinate for 2–4 hours.  
**C:** Grill the chicken on both sides.

**D:** Cool the chicken and cut into strips.  
**E:** Toss with the Aztec mayonnaise or reserve the mayonnaise as a dipping sauce.

\*Serving suggestion: Toss the chicken strips with wild rice and the Aztec mayonnaise. Serve in a peeled and seeded Anaheim pepper.

#### Aztec Mayonnaise:

8 oz. mayonnaise  
1 tbsp. cumin  
⅛ tsp. cayenne pepper

⅛ tsp. salt  
1 bud garlic, peeled and minced  
1 roasted green pepper

2 oz. lime juice

**A:** Combine all ingredients and mix well.

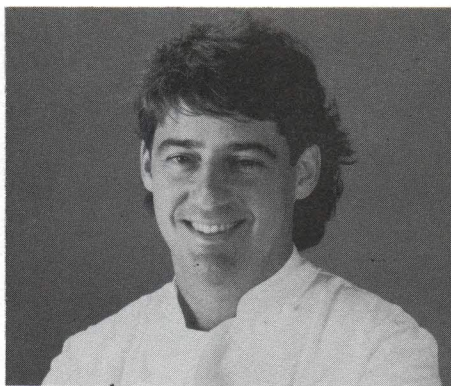
**B:** Refrigerate until needed.

\*\*Ortega brand canned chilis may be substitute for fresh peppers.



## Robert Del Grande

Cafe Annie • Cafe Express  
Houston, Texas



With a Ph.D. in Biochemistry, Robert Del Grande jumped into an unlikely career when he joined the kitchen staff at Houston's Cafe Annie in 1981. But Del Grande's flair for the flavors and traditions of the Southwest won him early acclaim, and he was elevated to Executive Chef and General Partner of Cafe Annie in 1982. Focusing on native Southwest ingredients, Del Grande gained national respect for his inventive regional cuisine. Del Grande's success at Cafe Annie induced him, with his wife and partner Mimi, to open the more casual Cafe Express restaurants in 1984. With friend and colleague Dean Fearing, Del Grande moonlights as a country & western guitarist for the *Barbed Wires*

### Braised Short Ribs in Red Pumpkin Seed Sauce (Serves 4)

1½ cups hulled pumpkin seeds  
4 lbs. beef short ribs  
1 tsp. salt  
1 tsp. ground pepper  
1 tbsp. peanut or vegetable oil  
4 to 5 cups water

4 guajillo chiles (approx. 1½ oz.), stemmed and seeded  
1 large ancho chile (approx. 1 oz.), stemmed and seeded  
2 chile arbol (optional), stemmed and seeded  
4 plum tomatoes, quartered

4 cloves garlic, peeled  
½ white onion, peeled and roughly chopped  
1 tsp. dried oregano  
½ tsp. ground cinnamon  
pinch ground cloves  
1 tsp. salt or to taste

- A:** Heat a 5-qt. heavy-bottom pot over medium-high heat. Add the pumpkin seeds and shake over the heat until the seeds are toasted and puffed. Remove and reserve.
- B:** Add the chiles to the pot and lightly toast. Turn the chiles frequently to avoid burning them. Remove and reserve.
- C:** Season the short ribs with 1 tsp. of salt and 1 tsp. of black pepper. Add the oil to the 5-qt. pot and heat until very hot (just smoking). Lower the heat to medium-high and add the ribs. Brown the meat on all sides. Remove the ribs from the pot and reserve. Optional: The hot oil may be discarded.
- D:** Add the tomatoes, onion, garlic and chiles to the pot and saute over medium-high heat (about 2 to 3 minutes).
- E:** Put the ribs back into the pot and add the water. Bring the liquid to a boil,

then lower the heat and simmer for 1½ hours or until the meat is tender.

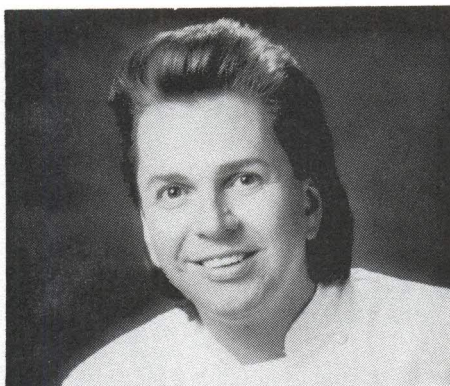
- F:** Remove the ribs from the liquid and reserve on a platter.
- G:** Combine 1 cup of toasted pumpkin seeds, the simmered vegetables, and the liquid in a blender and puree until smooth.
- H:** Return the puree to the 5-qt. pot. Add the dried oregano, cinnamon, cloves and salt. Add the short ribs back to the sauce. Bring the liquid to a boil and then simmer for about 30 minutes.
- I:** Place the short ribs on a serving platter and spoon some sauce over the ribs. Garnish with the remaining ½ cup toasted pumpkin seeds. Serve with some roasted potatoes and onions (or possibly some new potato salad); a crisp romaine salad should complete the picture nicely.

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## Dean Fearing

The Mansion on Turtle Creek  
Dallas, Texas



One of Texas' culinary stars, Dean Fearing created inventive yet balanced Southwestern dishes using the fiery influences of his adopted home state. At the Mansion on Turtle Creek, Fearing blends a seasonal array of locally raised ingredients with his classical training from the Culinary Institute of America. As Executive Chef of Rosewood Hotel Crescent Court, the Hotel Hana-Maui and Los Angeles' own Hotel Bel-Air, Fearing shares his musical sideline, the country & western band the Barber Wires, with associate Robert Del Grande. Dean Fearing's *Southwestern Cuisine*, published last year and *The Mansion on Turtle Creek Cookbook*, published in 1987, share the recipes which have made the Kentucky native a Texas star.

### Barbecued Oysters on Spinach-Red Onion Salad with Bacon-Blue Cheese Dressing (Serves 4)

20 large fresh oysters  
Mansion Barbecue Spice Mix  
1 tbsp. all-purpose flour

1 cup peanut oil  
Spinach-Red Onion Salad  
Bacon-Blue Cheese Dressing

Ancho Chili Mayonnaise

- A:** Shuck oysters and drain liquid. Combine Mansion Barbecue Spice Mix and flour. Dredge oysters in mixture. Shake off excess.
- B:** Heat  $\frac{1}{4}$  cup oil in a small saute pan over medium heat. Fry oysters, 5 at a time, for 1 minute per side or until golden. Wipe pan and use fresh oil for each batch. Drain on paper towel. Keep warm.

- C:** On each side of four salad plates, arrange 5 little mounds of Spinach-Red Onion Salad, allowing about 2 tbsp. per mound, around the outside of each plate. Drizzle Bacon-Blue Cheese Dressing in the center of each plate. Place an oyster on each salad mound, then streak about  $\frac{1}{2}$  tsp. Ancho Chili Mayonnaise on top of each oyster. Serve immediately.

#### Spinach-Red Onion Salad:

$1\frac{1}{2}$  cups packed fresh spinach leaves, washed and dried  
1 small carrot

1 red onion  
 $\frac{1}{4}$  cup sweetened rice wine vinegar  
1 tbsp. sugar

pinch of salt

- A:** Stack spinach leaves together, 5 or 6 leaves thick. Roll into a log shape and cut into thin slices. You will have spinach threads. Set aside.
- B:** Peel carrot and cut into very thin julienne. Toss with spinach in a medium bowl and set aside. Peel onion. Cut in half and slice into very thin half-moon shapes. Put in a small bowl and set aside.

- C:** Heat rice vinegar and sugar in a small saucepan over medium heat, stirring constantly. When sugar dissolves, remove from heat. Add pinch salt and pour over onion. When cool, drain onion and pour over spinach and carrot and toss to combine.

#### Bacon-Blue Cheese Dressing:

4 slices bacon  
3 shallots, peeled and minced  
1 clove garlic, peeled and minced  
2 tbsp. white wine vinegar

$\frac{1}{4}$  cup heavy cream  
 $\frac{1}{4}$  cup Chicken Stock  
1 cup fresh buttermilk  
1 tbsp. corn starch

1 tbsp. water  
salt to taste  
fresh cracked black pepper to taste  
 $\frac{1}{4}$  cup blue cheese, crumbled

- A:** Julienne bacon across grain into short strips. Place in a medium saute pan over medium heat and saute for 6 minutes or until bacon is crisp. Remove and drain on paper towel. Pour off half of bacon fat from pan. Add shallots and garlic and saute for 2 minutes. Stir in white wine vinegar. Bring to a boil, stirring constantly, then add cream, chicken stock, and

- buttermilk. Return to a boil.
- B:** Dissolve corn starch in water. When dressing returns to a boil, stir in corn starch little by little until dressing is slightly thickened. Season with salt and pepper. Add blue cheese and bacon strips. Keep warm.

#### Ancho Chili Mayonnaise

4 ancho chilis, seeded  
1 large egg yolk  
1 tbsp. Dijon mustard

2 tbsp. balsamic vinegar  
1 cup corn oil  
juice of 1 lime or to taste

salt to taste

- A:** Soak chilis in hot water for about 20 minutes or until soft. Place in a blender and puree until smooth. Add egg yolk, Dijon mustard, and balsamic vinegar. Process until well incorporated. With blender running,

slowly add oil in a thin, steady stream. When well combined, blend in lime juice. Season to taste. Pour mixture into a plastic ketchup bottle and set aside until ready to use.

#### Mansion Barbecue Spice Mix: (Makes about $\frac{1}{3}$ cup)

2 tbsp. paprika  
1 tbsp. chili powder  
1 tsp. ground cumin  
1 tsp. ground coriander

1 tsp. sugar  
1 tsp. salt  
 $\frac{1}{2}$  tsp. dry mustard  
 $\frac{1}{2}$  tsp. black pepper

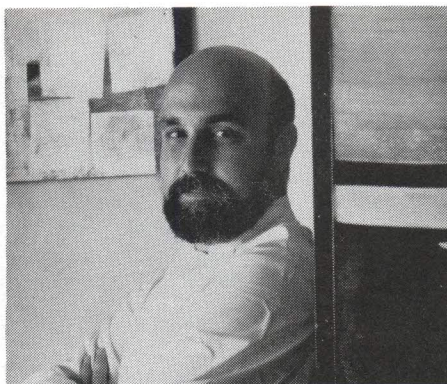
$\frac{1}{2}$  tsp. dried thyme leaves  
 $\frac{1}{2}$  tsp. curry powder  
 $\frac{1}{2}$  tsp. cayenne pepper

- A:** Mix all ingredients together and store in a cool, dry place.

## Larry Forgione

An American Place  
New York, New York

The Beekman 1776 Tavern  
Rhinebeck, New York



Inspired by James Beard and America's culinary heritage, Larry Forgione adapted his European training to prepare innovative menus based on traditional American dishes. An American Place exemplifies the belief of chef-owner Forgione that Americans can successfully grow and raise many of the products we have been importing for years. As a restaurateur and founder of American Spoon Foods, Forgione has helped to bring small regional producers to the forefront of contemporary American cuisine. A dedicated supporter of Meals-on-Wheels on both coasts, Forgione is the culinary advisor for the Morgan Hotel Group and has published a cookbook on the evolution of American cuisine in 1993 with William Morrow and Company. Larry has opened The Beekman 1776 Tavern at the Beekman Arms, the oldest Inn in America, with his business partner Michael Weinstein of Ark Restaurants.

### **Hudson Valley Camembert Crisp with Fresh Apple-Pear Conserve and Wild Hickory Nut Vinaigrette** (Serves 4)

3 sheets phyllo dough  
2 tbsp. clarified butter  
1 large egg, beaten

2 ripe 6-ounce Camembert cheeses, cut in half to  
form triangle  
2 tbsp. unsalted butter

4 cups assorted lettuce leaves (red leaf, bibb, oak  
leaf, watercress, spinach, arugula, etc.)

- A:** Cut each Camembert cheese in half to form two triangles per cheese. Set aside.
- B:** Place 1 sheet of phyllo dough on a clean, dry surface and brush with clarified butter; repeat. Top with third sheet. Cut the stack of phyllo dough sheets into four equal strips. Place each triangle of Camembert on the bottom corner of each phyllo strip. Roll up, maintaining the "triangle." Brush with beaten egg to seal.

- C:** Heat the butter in a heavy skillet over medium heat until it begins to foam. Place the cheese in the pan and saute each side until light brown and crisp. Remove with a spatula and drain on paper towels.
- D:** Put the lettuces in a large bowl; add enough vinaigrette to coat greens and season with salt and pepper. Toss well. Divide the salad among 4 serving plates. Spoon equal amounts of the conserve over the greens and put a piece of Camembert on top.

#### **Apple-Pear Conserve:**

1 tbsp. lightly salted butter  
1 crisp Granny Smith apple, peeled, cored and  
diced

1 ripe Bartlett or Bosc pear, peeled, cored and diced  
1 tsp. brown sugar  
1 tbsp. cider vinegar

1 tbsp. halved dried tart cherries  
pinch each allspice, cumin and freshly grated  
nutmeg

  
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## Anne and David Gingrass

Postrio  
San Francisco, California



After their auspicious meeting at the Culinary Institute of America in 1983, Anne and David Gingrass migrated to California. Hopping between North and South — Anne from Spago to Stars and back again, David from Mudd's and the San Francisco Tennis Club to the Hotel Bel-Air and then Spago — the Gingrass's finally settled into an amiable relationship with Wolfgang Puck. Anne held the post of Chef at Spago for three years, while David developed Spago's signature homemade breads, sausages and smoked salmon. Anne and David married in 1986 and welcomed the opportunity to return to San Francisco and expand their professional ties with Puck. Postrio, alluding to the restaurant's Post Street location and the trio of chefs behind the stove, opened in April 1989 to rave reviews. An elegant contemporary restaurant in the Prescott Hotel, Postrio features locally grown products and exciting interpretations of regional cuisine, complete with the ethnic influences of Italian and Chinese cultures so prevalent in San Francisco.

### Maine Lobster with Lentils, Angel Hair and Spicy Curry Sauce (Serves 4)

2½-lb. lobster  
½ lb. angel hair pasta, dried  
4 cups water  
1 cup green French lentils  
1 tsp. salt  
2 tbsp. unsalted butter  
1 tbsp. extra-virgin olive oil  
3 tbsp. grated parmesan cheese  
2 cloves garlic

2 anchovy filets  
½ bunch basil  
1 tbsp. toasted pinenuts  
½ bunch parsley  
¼ cup olive oil  
4 tbsp. olive oil  
1 cup sliced ginger  
2 jalapenos, sliced thin  
1 cup plum wine

2 cups lobster stock  
salt and pepper  
1 cup chopped green onions  
5 cloves garlic, sliced thin  
¼ cup curry powder  
1 cup port wine  
1 cup heavy cream  
juice from ½ lemon

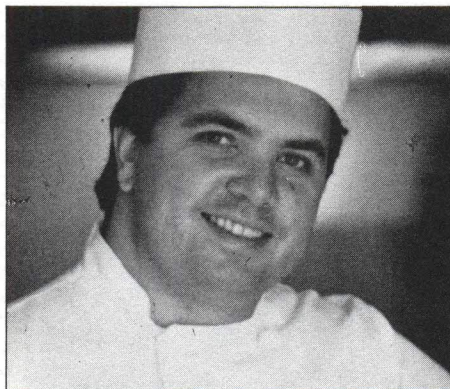
- A:** Bring water to a boil in a pot large enough to hold two lobsters. Cook lobster for five minutes. Remove and let cool. Separate the claws and tail from the body and set aside. Remove the outer shell or head from the body and discard. Chop legs and body into quarters and reserve for sauce. Using a strong knife, cut through the shells and tail at the separations. Cut tail into 5 pieces and cut the last fin into two. Set aside until you are ready to put together the dish.
- B:** Bring 4 cups of water with 1 tsp. salt to boil. Add lentils and simmer until tender. This takes about 30 minutes. Strain and let cool.
- C:** Puree garlic, pinenuts and anchovy filets in a food processor. Add parsley, basil, olive oil and salt and pepper. Puree until smooth; adjust seasonings.
- D:** While the lentils are cooking, you can prepare the sauce. Saute the lobster bodies in 4 tbsp. olive oil until dark red. Add green onions, ginger, garlic and jalapenos. Saute for 1 minute, then add curry powder. Saute for 1 minute until you smell the curry. Add wines and reduce by half. Add

the lobster stock and reduce by half again. Add cream and reduce until it coats the back of your spoon. Press through a fine strainer, getting all the juices from the lobster and vegetables. Season with salt, pepper and lemon juice. Keep warm while you make the pasta.

- E:** Bring the water to a boil, add pasta and salt. Simmer until *al dente*. While the pasta is cooking, prepare the sauce. In a large saute pan, brown 2 tbsp. butter, add lentils and pesto. When the pasta is cooked, strain and add to the lentils. Finish with parmesan cheese and olive oil.
- F:** Heat a pan large enough to saute all the lobster meat. Add 2 tbsp. olive oil (or chili oil for extra spicy) and then the lobster. Cook until long enough to reheat the lobster. Then add the sauce and bring to a boil; remove from the heat.
- G:** Divide pasta on 4 plates and evenly arrange lobster meat around. Pour a little sauce over the lobster and garnish with deep-fried spinach.

## Vincent Guerithault

Vincent's on Camelback  
Phoenix, Arizona



Fusing elegant classic cuisine with the rustic ingredients of the Southwest, Vincent Guerithault has parlayed years of training in his native France into Southwestern innovation at Vincent Guerithault on Camelback. Apprenticeship at L'Oustau de Baumaniere in Provence, and supplementary experience at Maxim's and Fauchon in Paris provided Guerithault with a classical foundation in the culinary arts. Since emigrating to the United States in 1976 as sous chef at Jean Banchet's Le Francais, Guerithault's experimentations have drawn him West, where his original creations are enjoyed by Arizona diners and culinary experts alike.

### Grilled Rack of Lamb with Spicy Bell Pepper Jelly (Serves 8)

4 1-lb. racks of lamb  
salt and pepper to taste  
8 sprigs of dried rosemary\*

2 red bell peppers  
2 yellow bell peppers  
8 red serrano chilis

½ lb. sugar

**A:** Trim lamb in portions of approximately 8 oz. (per person). Grill over mesquite to desired temperature (rare — 3 minutes per side; medium — 6 minutes per side; well — 9 to 10 minutes per side). Add dried rosemary

(one per portion) and flame. After rosemary is flamed, blow out at once and serve immediately so essence of rosemary is fresh.

#### Spicy Red Bell Pepper Jelly:

**A:** Slice or julienne peppers and chilis. Mix with sugar and set overnight in refrigerator. The next day, cook over low heat for approximately 10 to 15

minutes without adding any liquid.\*\* Proceed to cool and serve at room temperature.

\*To dry rosemary, put fresh rosemary in oven for approximately 10 minutes at 350°F.

\*\*The peppers and chilis mixed with sugar will create their own liquid overnight.

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## Nobu Matsuhisa

Matsuhisa  
Los Angeles, California



Nobuyuki Matsuhisa was one of America's "10 Best New Chefs" for 1989. Born and raised in Tokyo, Japan, Matsuhisa served a rigorous apprenticeship at sushi bars in Tokyo before his dreams of seeing the world moved him to open a sushi bar in Peru. Classically trained, Matsuhisa was challenged by the culture and regional ingredients that kindled his inventive style, and after three years, he moved to Argentina. He then returned home to Japan, to Alaska, and finally Los Angeles, where he opened his restaurant in Beverly Hills in 1987. In 1988, *Los Angeles Times Magazine* included him among Southern California's 88 Rising Stars, while in a July 1990 *Money* magazine story on top restaurant cities in the country, Matsuhisa was listed as among Los Angeles's best. He is the recipient of many other prestigious awards. Additionally, Matsuhisa was named one of the best restaurants by *Zagat* magazine in 1990 and 1991.

### **Fresh Sashimi Salad with Matsuhisa Soy Sauce Dressing** (Serves 4)

3-4 oz. fresh yellowtail (hamachi)

1 oz. mixed baby greens

#### **Dressing:**

1 oz. soy sauce  
1 oz. vegetable oil  
1 oz. sesame oil  
1 oz. rice vinegar

¾ oz. water  
1 piece Maui onion, grated  
¼ tsp. black pepper  
¼ tsp. sugar

¼ tsp. salt  
¼ tsp. mustard

- A:** Sprinkle pepper and salt over hamachi. Grill 10 seconds per side until seared. Place in ice water to cool so as to maintain rareness on inside.  
**B:** For dressing: mix all ingredients well.

- C:** To serve, slice seared fish about ¼ inch thick and place neatly on mixed baby greens and pour on dressing completely.



## Mark Miller

Coyote Cafe  
Santa Fe, New Mexico

Red Sage  
Washington, D.C.



Mark Miller's interest in cooking began as a means of cultural exploration while studying anthropology. Cooking with Alice Waters at Chez Panisse, Miller's enthusiasm for food transformed him into a skilled and creative chef. Miller developed a passion for Southwestern cuisine at his own Fourth Street Bar and Grill, and further experimented with ethnic dishes, mesquite and creative presentations at the Santa Fe Bar & Grill. In 1987, Miller finally settled in Santa Fe, the heart of the Southwest, and opened the Coyote Cafe. Miller's restaurant represents the traditions of Santa Fe, as well as the trend-setting style of Miller himself. Miller's recently published cookbook, *Coyote Cafe: Foods from the Southwest*, features many of the restaurant's popular dishes, as well as a wealth of information on foods of the region. For the *Great Chile Poster*, Miller researched dozens of chile varieties, both common and rare, to create an educational, colorful companion to his book. Mark's latest project is the Red Sage in Washington, D.C. — a culinary complex including a modern Western-theme restaurant with a wood-burning grill, a Chile Bar, bakery and retail store — which opened to rave reviews in the fall of 1991.

### Braised Duck with Posole

2 cups chicken stock  
5 cups water  
1 cup fresh posole  
2 tbsp. medium New Mexican chili powder  
2 ducks, room temperature  
½ cup salt  
6 cloves garlic, pureed

⅔ oz. dried ancho chilis  
⅔ oz. dried pasilla chilis  
⅔ oz. dried mulato chilis  
3 cups water  
½ cup clarified butter  
½ cup diced carrot  
1½ cups diced onion

2 cups diced chayote  
1 cup diced zucchini  
2 cups chicken stock  
1½ cups red chili honey  
2 bay leaves  
2 sticks canela (or cinnamon)

**A:** To prepare posole, put stock, water, posole, and chili powder in a pan. Bring to a boil, lower heat, cover, and simmer 3 hours.

**B:** Quarter the duck, rub with salt and garlic, and let sit for 30 minutes. Meanwhile, remove stems and seeds from chilis and roast in a 250° oven for 3 to 4 minutes. Shake once or twice and do not allow to blacken. Add to the water in a covered pan and simmer very low for 20 minutes to rehydrate. Allow to cool. Taste the chili water, and if not bitter, add about 2 cups and the chilis to a blender (use plain water if bitter). Puree and strain, reserving both liquid and puree.

**C:** Wash off duck and dry thoroughly. In a skillet, sear the duck breasts with the butter over medium heat for about 10 minutes. Then add the

remaining quarters and cook for further 10 minutes. Remove from pan and drain off excess fat. Sauté vegetables over medium heat until lightly browned, about 10 minutes.

**D:** Preheat oven to 225°. Place reserved chili liquid, duck, vegetables, and posole in a casserole with a lid. Deglaze sauté pan with ½ cup stock and add to casserole. Then add remaining stock, red chili honey, chili puree, bay leaves, and canela. Cover and bake for 2 hours. Remove duck and keep warm. Transfer vegetables, posole, and sauce to a pan. Discard bay leaves and canela, skim off fat, and reduce sauce to medium thickness. Place duck on plate with posole, vegetables and sauce, and serve.



Athenaeum Hotel



## Bradley Ogden

The Lark Creek Inn  
Larkspur, California  
One Market  
San Francisco, California



Bradley Ogden's appreciation for quality American ingredients developed during his Michigan childhood. Now the inspiration for his seasonal country menus at the Lark Creek Inn, Ogden's distinctive style draws on fresh regional ingredients and culinary traditions from across America. Trained at the Culinary Institute of America, Ogden gained renown at the American Restaurant in Kansas City, before moving to San Francisco's Campton Place Hotel in 1983. Under his creative direction, Campton Place restaurant earned a reputation for outstanding innovative American cuisine. Nestled in the redwoods of idyllic Larkspur, the Lark Creek Inn provides the perfect setting for Ogden's inventive country fare. Ogden's first book, *Breakfast, Lunch and Dinner with Bradley Ogden* was published in the spring of 1991 by Random House. Bradley opened his second restaurant, One Market, in the fall of 1992.

### Oak-Grilled BBQ Beef Tenderloin Salad with Chipotle Mayonnaise (Serves 4)

1 10-oz. piece trimmed beef tenderloin  
2 tbsp. olive oil  
¼ cup barbecue sauce  
Ancho Seasoning Salt

4 cups tender young salad greens, washed and dried  
1 tbsp. balsamic vinegar  
3 tbsp. extra-virgin olive oil

kosher salt  
fresh ground black pepper  
½ cup Chipotle Mayonnaise

**A:** Pat the beef tenderloin generously on all sides with Ancho Seasoning Salt. Place on grill and cook the meat quickly on all sides. The meat should remain quite rare in the center. When the meat is grilled, paint it with barbecue sauce and allow it to cool to room temperature.

**B:** When ready to serve, toss salad greens with balsamic vinegar, extra-virgin olive oil, and salt and pepper to taste. Arrange on salad plates and top greens with thin slices of the grilled beef. Garnish each plate with 2 tbsp. of Chipotle Mayonnaise.

#### Ancho Seasoning Salt:

2 tsp. ancho chili powder (dried pasilla chilis)  
1 tsp. powdered cumin

½ tsp. kosher salt  
½ tsp. fresh cracked black pepper

⅛ tsp. cayenne pepper

**A:** Mix above ingredients together and store covered in a dry place.

#### Chipotle Mayonnaise: (Makes ⅔ cup)

2 small canned chipotle chilis  
2 tbsp. adobo sauce from the canned chipotles

1 egg yolk  
⅓ cup olive oil

2 tsp. lemon juice  
⅛ tsp. kosher salt

**A:** Put chipotles, adobo sauce, and the egg yolk in the jar of a blender and blend until smooth. While blender is running, slowly pour in the olive oil until the ingredients thicken to form a mayonnaise. Remove from the

blender and stir in the lemon juice, vinegar, and salt. Thin with a little, water if necessary.

**B:** Store covered in the refrigerator.





## Mark Peel

Campanile  
Los Angeles, California

## Nancy Silverton

Campanile • La Brea Bakery  
Los Angeles, California



Mark Peel, executive chef and owner of Campanile Restaurant, was born in Los Angeles and was raised in both Southern and Northern California. Peel was sous-chef at Michael's Restaurant in Santa Monica, when he met his future wife, pastry chef Nancy Silverton. Before working for 3½ years as head chef under Puck at Spago, he spent a year working at the celebrated Chez Panisse in Berkeley, California. In June of 1989, Peel opened Campanile Restaurant. He and Silverton are currently co-authoring a cookbook. The couple have two children, Vanessa and Benjamin.

Nancy Silverton, pastry chef and owner of Campanile Restaurant, and baker and owner of La Brea Bakery, was born and raised in Los Angeles, California. Silverton was employed as an assistant pastry chef at Michael's Restaurant in Santa Monica. The turning point in her career occurred after completing a series of pastry courses at the Ecole Le Notre in Plaisir, France. Soon after, Silverton was appointed head pastry chef at Wolfgang Puck's Spago Restaurant where she was responsible for developing their highly acclaimed desserts. In 1985, she and her husband, chef Mark Peel, moved to Manhattan and spent six months revamping Maxwell's Plum. La Brea Bakery was opened in January 1989; Campanile was opened in June 1990. She has written a successful cookbook, *Desserts* (Harper and Row), and is currently co-authoring a second book with Peel.

## Grilled Pecorino with Roasted Eggplant and Red Bell Pepper Wrapped in Swiss Chard (Serves 6)

About ¾ cup olive oil

2 red bell peppers, each about 8 oz.

6 slices (about 6 oz.) eggplant, about ⅜-in. thick, each about 3½-in. square

6 oz. pecorino, cut into 6 slices, 3- to 3½-in. square  
freshly ground pepper

8 to 12 (depending upon size) large Swiss chard leaves

about 1 cup balsamic vinegar

about 2 cups chiffonade of radicchio

**A:** Rub a little of the olive oil all over the red peppers and roast on a grill or under a broiler, turning as necessary, until the skin blisters and blackens on all sides. Place the peppers in a paper bag to soften the skin as the peppers cool. When cool, peel away the charred skin. Core and seed the peppers and wipe clean. Cut each into 3 equal pieces and trim each piece to a 3- or 3½-inch square. Set aside.

**B:** Brush a little of the oil over the eggplant slices and season with pepper. Grill the slices on both sides until tender. Set aside to cool. When cool, cut away the dark outer edges.

**C:** Rub a little oil on each slice of cheese and season lightly with pepper. Grill about 10 seconds and set aside.

**D:** Meanwhile, blanch the Swiss chard leaves in boiling, salted water until just softened, about 20 seconds. Drain and dry on clean toweling. Cut away some of the coarse rib that runs down the center of each leaf.

**E:** To assemble, lay out 1 or 2 Swiss chard leaves so that the layered filling can

be covered completely. Rub with a little olive oil and start layering the filling: a slice of cheese, a slice of red pepper, then a slice of eggplant. Fold up the edges towards the center to form a completely enclosed package. Rub the entire package with olive oil and arrange on a large platter. Repeat with the remaining leaves, cheese, peppers and eggplant. As the packages are made, transfer to the large platter. Refrigerate, covered, until needed.\*

**F:** When ready to serve, preheat the grill or broiler.

**G:** In a small pan, reduce the vinegar by half. Drizzle a little vinegar and then olive oil decoratively over the inside service of 6 plates. Scatter some radicchio on each plate and season with pepper. Grill the Swiss chard packages on both sides to heat through. Cut each package in half, forming 2 triangles and arrange the 2 triangles atop the radicchio. Serve immediately.

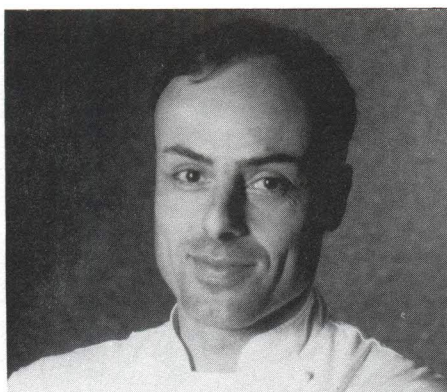
\*The Swiss chard packages can be prepared early in the day and refrigerated until needed.





## Alfred Portale

Gotham Bar & Grill •  
One Fifth Oyster Bar & Grill  
New York, New York



Four and a half years ago, Alfred Portale came to the Gotham Bar & Grill endowed with the knowledge he gained in the kitchens of France's most revered chefs — Guerard, Troisgros, Maximin. Combining the techniques of Continental cuisine, practical training at the Culinary Institute of America and his own love of American food, Portale has created a style all his own and befitting of the Gotham's lively elegance. Portale's confident cuisine, intensely flavored dishes with clearly identifiable flavors, catapulted the Gotham Bar & Grill from the shadows of New York dining into the three-star realm. Today, Gotham's kitchen is a place where apprentices and trained cooks alike share in a wealth of knowledge and creativity. Last fall, Alfred opened One Fifth Oyster Bar & Grill in New York City.

### **Morel and Pea Shoot Risotto with Sauteed Quail, Sage, Savory, and White Truffle Oil**

4 Butterfield quails  
1 lb. Arborio rice  
up to 3 qts. rich turkey or chicken stock  
1½ cups of finely sliced shallots  
4 to 6 oz. fresh Morel mushrooms (sauteed), or 2 oz.  
dried

1 cup fresh pea shoots  
1 clove garlic, finely sliced  
2 tbsp. chopped Italian parsley  
¼ cup fresh-cooked peas  
extra-virgin olive oil  
sweet butter

Sage and Savory Butter  
salt  
freshly ground white pepper  
white truffle oil

#### **Quails:**

**A:** Season quails with salt and pepper. Heat butter in saute pan and cook quails skin-side-down for 4 minutes over medium heat. Turn over and

continue to cook 2 minutes. Remove from pan. Keep warm.

#### **Pea Shoots:**

**A:** Heat extra-virgin olive oil in saute pan over medium heat. Add sliced garlic and cook until lightly browned, then remove and discard. Add

shoots and cook until wilted (approximately 1 minute). Season with salt and pepper and serve immediately.

#### **Risotto:**

**A:** In a large pot, melt 2 tbsp. butter. Add shallots and cook for 4 minutes without coloring. Add rice, thyme and stir until coated and rice begins to stick. Add stock 8 oz. at a time and stir until liquid is absorbed. When rice

is nearly cooked, add sauteed mushrooms and peas. Continue adding stock until rice is cooked (approximately 15–18 minutes). Stir in 2 oz. Sage and Savory Butter and chopped parsley. Serve immediately.

#### **To Serve:**

**A:** Place mound of pea shoots in center of 4 deep soup plates. Spoon risotto around and place quail on top. Drizzle with white truffle oil. Garnish with

savory sprig.

#### **Sage and Savory Butter:**

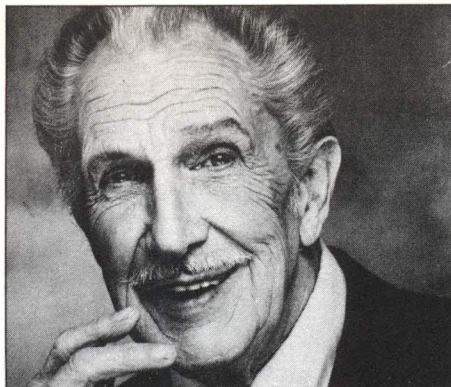
½ lb. butter at room temperature  
½ tsp. fine salt

1 tsp. black cracked pepper  
1 tsp. each fresh chopped thyme, savory, and sage

½ oz. minced garlic  
1 tsp. chopped parsley

**A:** Blend all ingredients. Cover and refrigerate.

## Vincent Price



Vincent Price is an expert cook and connoisseur of fine wines, as well as an international legend in theatre, film and television. Between shooting schedules for films and PBS' "Mystery!" series, Mr. Price generously serves as Honorary Chairman of the American Wine & Food Festival. He shares with us a recipe from his cookbook *A Treasury of Great Recipes*.

### **Mediterranean Fish Soup** (Serves 6)

jumbo shrimp  
mussels  
cherrystone clams  
striped bass  
thyme

bay leaf  
salt, pepper  
peppercorns  
olive oil  
carrot

leeks  
garlic  
tomato  
saffron  
French bread

#### **Seafood:**

- A:** Wash: 6 jumbo shrimp. Remove shells and intestinal vein that runs down the back. Set shrimp aside, save shells.  
**B:** Fillet: a 2-pound striped bass and cut the meat into 6 thick slices.  
**C:** Scrub: 12 mussels carefully. Wash: 12 cherrystone clams. Set aside.

- D:** Wash heads and bones of bass and put into saucepan with the shrimp shells and 2 quarts water.  
**E:** Add:  $\frac{1}{4}$  tsp. thyme, 1 bay leaf,  $\frac{3}{4}$  tsp. peppercorns, and  $\frac{1}{2}$  tsp. salt. Bring to a boil and simmer for 15 minutes.

#### **Soup:**

- A:** Heat in kettle:  $\frac{1}{4}$  cup olive oil. Add: 1 carrot, finely chopped, and 2 leeks, finely chopped (white part only). Cook over low heat for 10 minutes until slightly browned, stirring occasionally.  
**B:** Add: 2 cloves garlic, minced, and 1 small tomato, peeled and chopped, and cook for 5 minutes longer, stirring occasionally. Strain the hot stock from fish bones and shrimp shells into the kettle and add:  $\frac{1}{4}$  tsp. saffron.

- Bring to a rapid boil.  
**C:** Add the sliced bass fillets, cover, and cook for 10 minutes.  
**D:** Add the cleaned shrimp, cover, and simmer for 5 minutes.  
**E:** Add the 12 mussels and 12 cherrystone clams. Cover and cook for 5 minutes, or until clams and mussels have opened.

#### **Presentation:**

Correct seasoning with salt and freshly ground pepper and serve from large tureen. Ladle into individual soup plates, dividing fish and seafood equally among them, with open mussels and clams on top. Serve with hot crusty French bread.

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M E T H O D E C H A M P E N O I S E



## Paul Prudhomme

K-Paul's Louisiana Kitchen  
New Orleans, Louisiana



Chef Paul Prudhomme is noted for his dedicated work in preserving and expanding the traditions of Louisiana food, his exuberant presence on radio and television, and his restaurant, K-Paul's Louisiana Kitchen in New Orleans, often marked by long lines of waiting customers. The youngest of thirteen children, Chef Paul had his first "restaurant" experience cooking for this large family crowd with his mother at the age of seven. After twelve years of self-education and apprenticeships around the country, Chef Paul has expanded the repertoire in Cajun and Creole cooking, creating new dishes that not only look wonderful, but keep within the framework of the traditional tastes of Louisiana. Chef Paul recently published his second book, *The Prudhomme Family Cookbook*, co-authored by his eleven brothers and sisters. Chef Paul's Magic Seasoning Blends are available at supermarkets throughout the country.

### Butter Beans "That Make You Crazy" (Serves 12 or more)

1 5-6 lb. domestic duckling  
(or stewing or roasting chicken), cut up  
2 tbsp. Chef Paul Prudhomme's Poultry Magic®  
1 cup all-purpose flour  
chicken fat or vegetable oil  
1 lb. pork chops, ¾" thick  
½ lb. lamb chops

½ lb. tasso (or good smoked ham),  
cut into 1" squares  
1½ tbsp. Chef Paul Prudhomme's Meat Magic®  
1 lb. andouille (or good smoked sausage),  
cut into 2" pieces  
5½ cups duck or chicken stock (or water)  
¾ cup peeled and chopped whole tomatoes

4 cups chopped onions  
3 cups chopped bell peppers  
1½ cups chopped celery  
1 tsp. minced garlic  
1 lb. large, dry butter beans, soaked overnight  
hot cooked rice (preferably converted)

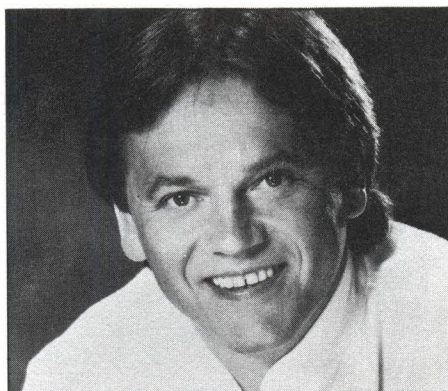
- A:** Remove visible fat from duck (or chicken) and sprinkle evenly with 1 tablespoon Poultry Magic, patting it in. In a paper bag, mix flour with 1 tablespoon Poultry Magic. Dredge duck pieces in the flour. Shake off excess. Put remaining flour aside.
- B:** Heat ¾" chicken fat in a large skillet to 350°F. Fry the duck (skin side down and large pieces first) in the hot oil until brown, 3-6 minutes per side. Be sure oil stays at 350°F. Drain on paper towels. Set aside skillet with oil.
- C:** Place the duck pieces in a large ungreased roasting pan. Bake at 375°F until tender, about 40 minutes.
- D:** Meantime, season the pork and lamb chops with 1½ teaspoons Meat

Magic. Dredge in the reserved seasoned flour. Reheat the oil to 350°F. Brown the pork, lamb, ham (if used) and andouille, about 2 minutes per side. Drain on paper towels and set aside.

- E:** When the duck is tender, remove pan and stir to loosen any sediment sticking to the pan bottom. Add the stock, tomatoes, onions, bell peppers, celery, garlic and 1 tablespoon Meat Magic to the pan. Stir well. Add the drained beans, pork, lamb, tasso and andouille; stir until well mixed and most of the beans are in the liquid. Return to oven and continue baking until the beans and the duck are tender, about 1½ hours, stirring every 15 minutes or so, and more often toward the end of the cooking time. Adjust seasoning with Meat Magic. Serve immediately.

## Wolfgang Puck

Spago  
*Los Angeles, California*  
Chinois on Main  
*Santa Monica, California*  
Postrio  
*San Francisco, California*  
Granita  
*Malibu, California*  
Spago Las Vegas  
*Las Vegas, Nevada*



Austrian-born Wolfgang Puck apprenticed in France's three-star restaurants and earned recognition as a major American talent at Los Angeles' Ma Maison. Branching out from classical French cuisine, Puck and interior designer Barbara Lazaroff opened Spago, where Puck's signature pizzas and fresh, California-style cuisine became renowned, and Chinois on Main, famed for imaginative fare with Oriental influences. With chefs Anne and David Gingrass, Puck opened Postrio in San Francisco in April, 1989, to great fanfare. Puck's trademark pizzas appear in supermarket freezers across the country, and his culinary secrets are published in both *The Wolfgang Puck Cookbook* and *Adventures in the Kitchen with Wolfgang Puck* (Random House, 1991). Puck and Lazaroff opened Granita in the summer of 1991, a Mediterranean-inspired restaurant in Malibu, and in 1992 opened Spago Las Vegas in the Forum Shops at Caesar's Palace. Dedicated to supporting Meals on Wheels, Puck also organizes charity benefits from coast to coast for numerous worthy groups.

## Makoto Tanaka

Chinois on Main

Makoto began his culinary career at the age of 18, in his native Japan, at the Italian restaurant Suehiro in Tokyo. With no formal training behind him, Mako came to Los Angeles to work at Rikaen, a steak and seafood restaurant. Kazuto Matsusaka, a good friend of Mako's recruited him to help open Chinois as a line cook, where Mako first met Wolfgang Puck. After four years at Chinois, Mako moved to New York City to open China Grill as executive chef. In 1989 Wolfgang asked Mako to bring his culinary expertise back to Los Angeles as executive chef of Spago restaurant. In January of 1992 Mako came full circle and returned to Chinois as the Executive Chef.

## Joseph Manzare

Spago

A native of New York, Joseph has worked in restaurants in various capacities since 14, coming to California in 1985 to apprentice at L'Orangerie. Joseph began his association with Wolfgang Puck in 1986, when he worked as a line cook at Spago, and worked through all the stations before leaving in 1988 to spend one year at San Domenico restaurant outside Bologna, Italy. In 1989, Mr. Manzare rejoined Wolfgang to assist with the opening of Postrio and worked there as sous chef until April 1990, when he returned to New York as executive chef of 44 in the Royalton Hotel, which he left to accept a position at Granita. After working at Granita for two years, he moved to executive chef at Spago.

## Kevin Ripley

Granita

A veteran of Wolfgang Puck's kitchens, Kevin completed his culinary training at L.A. Trade Tech. A Los Angeles native, Kevin began his career at the West Beach Cafe in Venice, California. He came to Spago in 1984 and worked in all kitchen departments, including pastry, prep and line until his departure in 1987. From 1987 to 1988, at Wolfgang's recommendation, Kevin resided in Vienna and worked as the private chef of the American Ambassador to Austria. After his experiences in Europe, he returned to Spago where he supervised the prep kitchen until the opening of Eureka in 1990. Kevin left his position as sous chef at Eureka to open Granita, where he is executive chef.

**VISA®**



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## Duck Potsticker with Rare Duck Breast and Orange Ginger Glaze (Serves 4)

1 duck, 4–5 lbs., boned (legs are used for filling potstickers, breasts will be seared and served, and legs will be used for duck stock)  
8 scallions, diced  
1 cup shiitake mushrooms, diced

peel of 1 orange, cut into julienne  
juice of 2 oranges  
1 cup white wine  
½ cup plum wine  
salt and pepper to taste

2 tbsp. peanut oil  
1 cup duck stock  
1 egg white  
1 pkg. potsticker skins

### Pickled Ginger:

½ cup julienned ginger  
1 cup rice wine vinegar

1 cup plum wine

1 cup water

### Salad:

2 cups spicy Asian greens

½ cup shredded cabbage

½ cup shredded carrots

### Vinaigrette:

4 tbsp. cooking liquid from pickled ginger  
6 tbsp. peanut oil

1 tbsp. rice wine vinegar  
salt and pepper

white and black sesame seeds

- A:** Prepare potstickers: Chop duck legs finely with sharp knife. Heat wok or saute pan. Add 1 tbsp. of peanut oil. Season chopped duck meat with salt and pepper and add to pan when oil starts to smoke. Sear duck meat until brown, add chopped scallions, mushrooms and ½ orange peel. Deglaze with plum wine and white wine, add orange juice, reduce to ½ and add duck stock (duck stock can be made with duck neck and bones from your duck the day before). Cook duck mixture for 30 minutes until sauce slightly thickens. Strain the sauce and keep warm. Cool off duck meat and when cold, make potstickers by brushing outside of potsticker skin with egg white and put 1 tbsp. mixture in center of skin. Place duck potsticker on sheet pan with parchment paper and semolina.
- B:** Cook ginger and remaining orange peel in the vinegar, plum wine and water until ginger is tender.

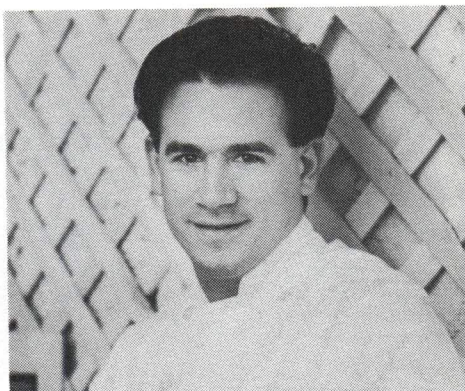
- C:** Season duck breast with salt and pepper and sear over high heat until rare. Remove from heat and keep warm.
- D:** Toss salad greens with pickled ginger and vinaigrette and place in center of each plate.
- E:** Cook potstickers for 4–5 minutes in boiling salted water. Heat saute pan with 2 tbsp. peanut oil until oil begins to smoke. Remove potstickers from water and gently place in peanut oil, browning potstickers on each side. Discard excess oil and deglaze potsticker with ½ duck sauce. Toss for a few seconds until each side of potsticker is shiny.
- F:** Divide potsticker evenly among plates.
- G:** Slice duck breast and fan the pieces against salad and nap with remaining sauce.
- H:** Sprinkle with toasted black and white sesame seeds.

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**VISA®**

## David Robins

Spago Las Vegas  
Las Vegas, Nevada



David Robins began his culinary career while studying broadcasting at both Humboldt University and San Francisco State. Working in the kitchen in between classes at the award-winning Santa Fe Bar and Grill, David developed his passion for gourmet cuisine, which inspired him to make a career change. Robins rapidly moved up the culinary ladder when he became a line cook at Masterchef Jeremiah Tower's Stars Restaurant in San Francisco. He was quickly promoted to sous-chef and began an eight-year career with Mr. Tower. When Jeremiah decided to open a second restaurant in 1989, "690" Restaurant, David was awarded the title of executive chef. In 1991, he returned to Stars as the executive sous-chef. David Robins's dream of working with Wolfgang Puck at Spago became a reality when he was offered the position of executive chef at the new Spago in Las Vegas, which opened in December of 1992.

### Big-Eye Tuna Tartare on Crisp Lotus Cups

- A:** Season to taste, 1 lb. of high-quality raw tuna with salt and pepper. Chop the tuna very finely into small cubes.  
**B:** Dress with the Soy-Lime Vinaigrette.  
**C:** Peel 1 lotus root and slice it thinly into round slices. Fry in peanut oil at

350° until crisp (about 30 seconds).

- D:** Garnish with fried nori (seaweed) and 1 oz. of black caviar.  
**E:** Optional: Serve with chilled cucumber and red onion salad.

#### Soy-Lime Vinaigrette:

1/2 cup soy sauce  
1/2 cup lime juice  
1/2 cup peanut oil

1/8 cup rice wine vinegar  
1 scallion  
2 or 3 cloves garlic

2 or 3 shallots  
1 ginger root  
1 jalapeno pepper

- A:** Cut vegetables into large pieces.  
**B:** Combine all ingredients.

- C:** Let sit until flavors combine.  
**D:** Strain.



ST. VINCENT  
MEALS  
ON  
WHEELS



## Anne Rosenzweig

Arcadia • The '21' Club  
New York, New York



A native New Yorker, Anne Rosenzweig's interest in food became a professional ambition while doing anthropological field work in Africa and Asia. Through apprenticeships at top New York restaurants, Rosenzweig learned all angles of the restaurant business and became an accomplished chef. Arcadia's menu, dishes with rural roots and urban polish, is acclaimed for its exotic qualities and seasonal variations. Rosenzweig's book, *The Arcadia Seasonal Mural and Cookbook*, depicts the restaurant's imaginative wall paintings and her unique culinary style. Her ambitious and successful renovation of the legendary '21' Club in New York has earned Rosenzweig further respect and renown.

### **Buckwheat Risotto with Wild Leeks and Goat Cheese** (Serves 4)

4 tbsp. sweet butter  
1 cup chopped wild leeks  
1 tsp. chopped garlic  
1 cup cooked buckwheat groats

1 cup dry orzo  
1½ cups rich chicken stock  
½ cup crumbled goat cheese  
½ cup chiffonade of Swiss chard

4 tbsp. chopped parsley  
4 tbsp. chopped chives  
salt and pepper to taste

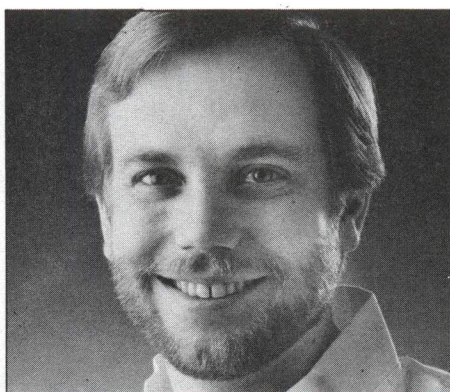
**A:** Heat medium saucepan over moderate heat. Add tbsp. butter, let sizzle, and stir in leeks and garlic for 2 minutes. Add buckwheat groats, orzo and ½ cup stock, and cook slowly until stock is absorbed. Add remaining stock in ¼ cup increments until all the stock is absorbed. Pasta should be al

dente. Stir in goat cheese, Swiss chard, parsley, chives, remaining butter and salt and pepper to taste. Pasta should be creamy and luxuriant. Serve immediately.

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## Jimmy Schmidt

The Rattlesnake Club  
Tres Vite • Stelline  
Cocina Del Sol • Buster's Bay  
Detroit, Michigan



A native Midwesterner, Jimmy Schmidt moved to Detroit in 1977 to become Executive Chef and Executive General Manager of the London Chop House. In 1985 Schmidt, with former partner Michel McCarty, opened The Rattlesnake Club in Denver. They opened The Rattlesnake Club in Detroit in June of 1988 and Adirondacks in Washington, D.C. in January 1989. In spring 1989 the McCarty/Schmidt partnership was dissolved, giving Schmidt sole proprietorship of The Rattlesnake Club in Detroit. In June 1990, with Michael Ilitch, he opened Tres Vite, in the historic Fox Theater Building in downtown Detroit. In November 1991, they opened their second venture together, Cocina del Sol, in Southfield, Michigan. Their third project, Buster's Bay, in Orchard Lake, Michigan, opened in July 1992. Stelline, the latest Schmidt/Ilitch venture, opened at The Somerset Collection in Troy, Michigan in May, 1993.

### Maine Lobster and Quinoa Risotto (Serves 4)

2 each 1½–2-lb. lobsters  
sea salt

2 cups quinoa

½ cup virgin olive oil

1 red onion, peeled and diced

2 whole cloves garlic, finely minced (optional)

4 cups light vegetable stock or substitute water

freshly ground black pepper

1 cup quartered chanterelle mushrooms

1 large red pepper, seeded and diced

1 cup baby corn, blanched and cut half lengthwise  
or substitute sweet corn kernels

2 tbsp. chopped fresh basil leaves

½ cup grated parmesan cheese (optional)

4 sprigs fresh basil or herbs for garnish

**A:** In a large pot just about full of water, bring to a boil over high heat. Add salt and the lobsters, cooking for 5 to 6 minutes. Transfer the lobsters to a colander to drain and allow to cool to room temperature.

**B:** With your hands, separate the claws with arms and tail from the lobster, saving all the juices. Using a sharp, heavy knife, carefully cut the tail in half lengthwise, then each half into four pieces. Remove the meat from the claws and knuckles. Reserve the meat and juices while repeating this procedure on the remaining lobster. Refrigerate if not using immediately in the recipe.

**C:** Place the quinoa in a fine strainer and rinse under running cold water to remove any residue of the bitter husks. Allow to thoroughly drain. In a large saucepan, heat ¼ cup of the olive oil over medium-high heat. Add the onion and the garlic, cooking until translucent and tender. Add the

quinoa and cook until hot. Remove from the heat and carefully pour the boiling vegetable stock or water over the quinoa. Return to the heat and bring to a simmer. Season with salt and a generous dose of black pepper. Cook until just about all the liquids are reduced, about 8 minutes.

**D:** Meanwhile, in a skillet, heat the remaining olive oil. Add the mushrooms, cooking until browned on the edges (about 4 minutes). Add the peppers and cook until *al dente*. Transfer the mushrooms and the peppers to the quinoa saucepan and combine.

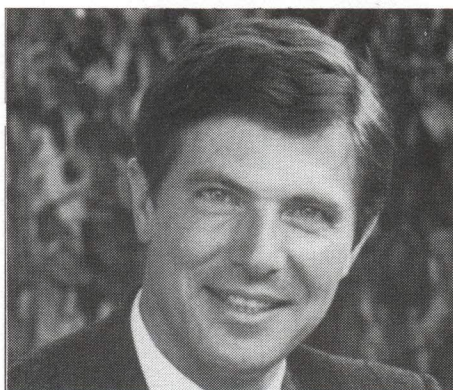
**E:** Add the blanched corn, lobster meat and juices to the quinoa. Cook until the quinoa is softened and creamy but not mushy (about 4 minutes). Add the chopped basil and adjust the seasonings as necessary. Remove from the heat and stir in the parmesan. Transfer to rimmed soup bowls. Garnish with the sprig of basil and serve immediately.





## Piero Selvaggio

Valentino • Primi • Posto  
Los Angeles, California



Restaurants Valentino and Primi are equally renowned for the warm hospitality of proprietor Piero Selvaggio as for the myriad wonderful Italian dishes prepared in their kitchens. Returning frequently to Italy, Selvaggio recruits young chefs from Italy's top restaurants to create in his kitchens. Known for its extensive wine list and opulent, serene dining rooms, Valentino has drawn Los Angeles diners for fifteen years. Primi offers an entire menu of first courses, a unique opportunity to sample a range of Italian specialties, and Posto, Selvaggio's newest venture, features traditional Italian food.

## Angelo Auriana

### Valentino

With veteran restaurateur Piero Selvaggio, Angelo Auriana creates innovative menus faithful to Italian culinary tradition. After studies and apprenticeship in San Pellegrino, Auriana served a long tenure in his hometown of Bergamo, where he received his best training and developed his own personal style. In stints around Italy, Auriana learned the cuisine of Italy's other regions before coming to America in 1984. A Florida vacation evolved into two years at an old-style Italian restaurant, and a subsequent vacation brought Auriana to Los Angeles, where he met Selvaggio. "It was like a marriage," he says of Selvaggio. Auriana helped open Primi and has served four years as Valentino's head chef.

## Luciano Pellegrini

### Posto

Luciano Pellegrini, the new chef of Posto in Sherman Oaks, comes from Lombardy, one of the richest regions in terms of tradition. Luciano comes from the prestigious San Pellegrino hotel school and has worked at fine restaurants such as Vecchia Lugana in Lake Garda and Locanda Dell'Angelo in Bergamo. After being chef at Primi in West Los Angeles, he went back to Italy to perfect his skills of traditional grilling. At Posto, Luciano will be featuring his interpretation of traditional Italian food revisited, emphasizing straightforward flavors, a variety of sausages, and some of the classics in authentic Italian cooking.

## Vegetable Lasagna

fresh pasta dough  
large pot of boiling water with olive oil and salt added  
6 baby artichokes  
1 lb. asparagus

¼ lb. carrots  
¼ lb. baby zucchini  
¼ lb. fresh peas  
1 lb. fresh mushrooms  
6 cloves garlic, chopped

6 shallots, minced  
parsley  
extra-virgin olive oil  
white wine  
salt and pepper to taste

### Bechamel Sauce:

2 qts. milk  
7 oz. unsalted butter

7 oz. flour  
pinch nutmeg

1 cup parmesan cheese

**A:** Preheat oven to 400°.

**B:** Peel, clean and dice all the vegetables. Saute each vegetable separately with 1 clove garlic, 1 shallot and 2 tbsp. white wine, until tender. Set aside in separate bowls.

**C:** Sauce: Heat the milk in a large saucepan. In a separate pan, melt the butter, and slowly add the flour, stirring constantly. Add the heated milk a little at a time, and continue stirring until well mixed. Add ¾ cup parmesan, salt and pepper to taste, and a touch of nutmeg. Divide the sauce into seven equal portions, and add one portion sauce to each of the vegetables, while reserving one extra portion. Set aside.

**D:** Prepare pasta dough, and work it through the pasta machine until it is thin. Cut it into 6-in. wide strips. Blanch the strips in boiling water and strain each individually, and pat dry. Grease the bottom of a lasagna pan with butter. Line the bottom of the pan with one layer of the pasta strips. Spread one of the vegetable/bechamel sauce mixtures over the pasta; spread evenly. Repeat this procedure until you have spread each of the vegetable mixtures over a layer of pasta. Finish with a layer of pasta. Spread the remaining bechamel sauce over the last layer of pasta, and sprinkle with parmesan cheese. Bake 15-20 minutes.



## Hiro Sone

Terra  
St. Helena, California

## Lissa Doumani

Terra  
St. Helena, California



For Hiro Sone, cooking is art. Like other artists, his freedom to be inventive follows from disciplined training and the mastering of basic techniques. His innovative palette mixes unexpected flavors from Italy, France and the Orient; his beautifully designed dishes emerge from the kitchen as composed paintings on canvas. In January, 1983, when Hiro was cooking at Spago in Los Angeles — a two-month stint to prepare him for the position of sous-chef at Spago's new Tokyo branch — he met the pastry cook, Lissa Doumani, who is now his wife and partner. He remained in his Tokyo position for a year and a half. Hiro returned to Los Angeles, where he was made pasta chef and shortly thereafter head chef at Spago, working until he and Lissa decided the time had come to open a restaurant of their own. Combining their considerable talents, Lissa and Hiro launched Terra in St. Helena, California in November, 1988.

Lissa convinced Wolfgang Puck to give her a place at Spago, where she began as pastry cook under the now prominent Los Angeles restaurateur, Nancy Silverton. Lissa met Hiro Sone at Spago, while he was training to fill the chef's position at Spago in Tokyo. After a year and a half, Lissa went to work as pastry chef for Roy Yamaguchi's La Cienega restaurant, 385 North. In mid-1986 Lissa's entrepreneurial spirit took hold and she left 385 North to launch the venture toward which she and Hiro were compelled — a restaurant of their own — St. Helena's historic Hatchery building, in which Terra now thrives.

## Grilled Filet of Salmon with Thai Curry Sauce and Basmati Rice (Serves 8)

### Salmon:

8 6-oz. filets salmon

olive oil

salt, pepper

### Sauce:

1½ tbsp. peanut oil  
¾ tbsp. chopped ginger  
¾ tbsp. chopped garlic  
½ tbsp. coriander seeds, cracked  
1 tbsp. curry powder

1 tbsp. Thai red curry paste  
1 tbsp. paprika powder  
½ tbsp. cumin powder  
20 oz. coconut milk  
3 oz. tomato puree

1 oz. soy sauce  
1½ oz. brown sugar  
½ cup roasted peanuts

### Rice:

2 cups Basmati rice

3 cups water

2 oz. butter

### Vinaigrette:

1 oz. soy sauce

3 oz. rice wine vinegar

### Cabbage Mixture:

6 cups julienne of cabbage  
1½ cups julienne of cucumber

⅓ cup cilantro leaves

⅓ cup mint leaves

- A:** Cook Basmati rice: Put Basmati rice, water, butter in medium-size saucepan. Put it on high heat, bring to boil. Cover the pot with lid and put it in 400°F oven. Cook about 12 minutes. Keep warm.
- B:** Make sauce: Saute ginger and garlic with peanut oil in medium-size saucepan until light brown. Then add coriander seeds, curry powder, curry paste, paprika and cumin, and saute about 1 minute on low heat until flavor gets stronger. Then add coconut milk, tomato puree, soy sauce

and brown sugar. Bring it to just before boiling point. Keep it warm.

- C:** Grill salmon: Brush olive oil on salmon filet, season with salt and pepper. Put it on grill. Cook it until medium. Keep warm. Mix cabbage mixture with vinaigrette.

- D:** Place Basmati rice on center of plate. Put grilled salmon on the rice. Put dressed cabbage mixture on the salmon. Pour sauce around salmon. Sprinkle with roasted peanuts.



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Party Specialists



## Joachim Splichal

Patina • Pinot Bistro  
Los Angeles, California



As chef and co-owner of Patina, Joachim Splichal is regarded as one of this country's masters of nouvelle cuisine. Born in the Black Forest region of West Germany, Splichal began his career at an early age working in the family hotel and restaurant. He later graduated from Hotel and Management School in Switzerland and trained in some of Europe's most prestigious hotels. Splichal's most significant instruction began with Louis Outhier at L'Oasis in La Napoule and continued under Jacques Maximin at the Chanteclar Restaurant in Nice's Hotel Negresco. With experience in both formal, traditional French and lighter Mediterranean cuisines, Splichal came to Los Angeles as Executive Chef of the Regency Club, and later of the Seventh Street Bistro. After leaving his subsequent post at Max Au Triangle, Splichal served as a consultant to several distinguished hotels, and planned to open Patina with his wife and partner Christine Splichal. Since Patina's opening in August 1989, the restaurant has enjoyed great success, earning its talented owners a name among the top restaurateurs of Los Angeles. In 1992, Splichal opened Pinot Bistro in Studio City to rave reviews.

### **Breast of Farm Chicken with Carrot Rounds and Thyme Lemon Sauce** (Serves 4)

4 6-oz. chicken breasts  
4 oz. carrot strips (use peeler)  
1½ lbs. carrot rounds  
4 oz. shallots

4 oz. sugar  
8 oz. chicken stock  
6 oz. butter  
2 oz. lemon rind, grated

2 oz. thyme, chopped  
salt and pepper  
4 oz. parsley, chopped

**A:** To prepare the chicken and carrots: Saute the chicken and then finish in the oven at 300° for about 8 minutes.

**B:** Deep-fry the carrot strips in 325° vegetable oil until crispy.

**C:** Sweat the carrot rounds in butter with shallots and sugar until tender. Reheat the carrots in chicken stock with butter, lemon rind and thyme.

Season with salt and pepper and finish with parsley.

**D:** To serve: Slice the chicken and place it on top of the carrot rounds on each plate. Sauce each plate with 2 oz. of the chicken sauce, and place the deep-fried carrot strips on the chicken.



Food Service Specialists for Restaurants & Institutions  
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## Alice Waters

Chez Panisse • Cafe Fanny  
Berkeley, California



As the owner of Chez Panisse in Berkeley, Alice Waters has developed a special network of resources for the most enticing, fresh local foodstuffs available. To those who have learned in her kitchen and shared her enthusiasm, Waters is known as the nurturing force behind California cuisine. Using regional foods, innovatively prepared, Chez Panisse offers a prix-fixe menu that changes daily and has developed a unique style of modern American cooking. Chez Panisse Cafe upstairs and nearby Cafe Fanny are Waters' less formal eateries. Several cookbooks, including the recently published *Chez Panisse Cooking*, share the inspirations and ideals behind her restaurant's success. Waters recently completed a cookbook for children, "Fanny at Chez Panisse," which was published by Harper Collins in the fall of 1992.

### Duck Braised in Red Wine with Orange Zest and Garlic

8 pair duck legs  
salt and pepper  
3 yellow onions, sliced

zest of ¼ orange  
1 bay leaf  
2 sprigs fresh thyme (or a pinch of dried thyme)

2 cloves garlic, thinly sliced  
1 cup red wine  
8 cups duck or chicken stock

- A:** Trim the excess fat from the legs and render it. Season the legs with salt and pepper and allow them to rest at room temperature for 1 hour.
- B:** In a skillet, melt 1 tbsp. of rendered fat, and over low heat, brown the duck legs on all sides, a couple at a time. This should take about 10 minutes. Remove the legs from the pan, add the sliced onions and brown them slightly. Deglaze with ¼ cup of stock.
- C:** Transfer the onions and pan drippings into a 2½-in. baking dish. Add the zest of ¼ orange, 1 bay leaf, 2 sprigs of thyme, 2 cloves of thinly sliced garlic, and 1 cup of red wine. Arrange the duck legs in 1 layer, skin-side-down (use 2 baking dishes if necessary), and add warm stock to nearly cover them. Tightly seal the baking dish and cook in a preheated oven at

450°F for 20 to 30 minutes, or until the stock starts to simmer gently. Turn oven down to 350°F and continue to cook covered for 45 minutes. Turn the legs over, skin-side-up, and cook uncovered for 15 minutes allowing them to brown until their skin is crisp and golden and the meat is done.

- D:** To check for doneness, use a small knife to cut through the meat. If it offers no resistance, and separates gently from the bone, it is done.
- E:** Remove the legs from the baking dish, set aside, and strain the braising juice through a sieve into a tall and narrow container. Skim off the fat that rises to the top.
- F:** Just before serving, reheat the duck and braising juice in a covered skillet, simmering it gently for 5 minutes.



## Jonathan Waxman



California-based chef/restaurateur Jonathan Waxman is widely hailed as one of the founding fathers of contemporary American cuisine. A native of Oakland, Waxman has studied at La Varenne in Paris and has worked at Domain Chandon in the Napa Valley, Chez Panisse in Berkeley, and was chef at Michael's in Santa Monica for four years. In 1983 Waxman opened Jams in New York and subsequently launched Buds, Hulot's, and the Sagebrush Cantina in New York and Jams in London. Waxman's long-awaited cookbook, featuring a synthesis of his East and West Coast dishes with a special emphasis on American raw materials, was published in 1992.

### **Cabernet-Marinated Lamb T-Bone Steaks with Cherry Tomato, New Potato, Eggplant Salad and Roasted Corn Sauce** (Serves 8)

8 lamb T-bone steaks, about 8 oz. each (cut from saddle of lamb, split on center and cross-cut to include both the tenderloin and loin)  
2 cups Cabernet Sauvignon  
2 pts. mixed sizes and colors cherry tomatoes  
2 lbs. small new potatoes

4 ears corn  
1 bowl small, assorted mixed greens  
1 red onion  
1 white onion  
1 head plus 4 cloves garlic  
3 shallots

1½ cups good extra-virgin olive oil  
8 sprigs each thyme, oregano, rosemary, sage and basil  
¼ lb. butter  
¼ cup Cabernet vinegar  
1 lb. small Japanese eggplant

- A:** Make a marinade for lamb as follows: Crush the head of garlic and place crushed, peeled cloves in a bowl. Add in ¼ cup olive oil and 1 cup Cabernet. Peel and slice the white onion and add to mixture. Place half of all herbs in bowls, stems and all. Mix well. Add a liberal dose of cracked black pepper. Put half the marinade in a shallow, non-corrosive dish, place lamb on top, cover with remaining marinade. Cover with a plastic top or wrap and leave in a dark, cool spot for 4–8 hours. Turn T-bones every 2 hours.
- B:** Peel remaining garlic. Peel red onion and shallots. Fine mince garlic, fine chop shallots and cut red onion into small dice about the size of a corn kernel.
- C:** Wash and top eggplants. Cut in half lengthwise and place on skewers split-side-up. Brush with olive oil and season with salt and pepper. Wash potatoes and place in a pot of cold water just to cover. Salt water and bring to a simmer. Cook until *al dente*. Remove potatoes and discard water. When cool, cut potatoes in half. Shuck corn and rub cobs with olive oil and salt and pepper.
- D:** Wash and stem herbs. Fine chop them into a mixture and keep cold.
- E:** Prepare a charcoal fire with wood or mesquite charcoal.
- F:** In a mixing bowl, add minced shallots and vinegar. Wash tomatoes and

cut half of them (the larger ones) in half. Put cut tomatoes in bowl; add remaining olive oil and mix well. Add potatoes and half of chopped herbs.

- G:** Wash and dry lettuce.
- H:** Remove lamb from marinade. Reserve marinade for sauce. Don't dry the T-bones, but salt them lightly.
- I:** In a saucepan, place the garlic and Cabernet. Heat until liquid boils. Add in the marinade and simmer for 10 minutes. Strain and reserve.
- J:** Roast corn on fire with eggplants. Both should remain tender but golden brown in color. Remove and cut eggplant into bite-sized pieces. Cut kernels of corn off cob.
- K:** Put onions with a little butter in a saucepan. Cook until tender and add corn. Add in reserved Cabernet sauce. Cook sauce for 5 minutes. Swirl in remaining butter, salt and pepper and herbs. Taste for seasoning. Keep warm.
- L:** Place T-bones on hottest part of grill. When seared, turn over and sear other side. Remove to plates when rare. Let them sit for 3 minutes or so to turn them medium rare.
- M:** Toss the eggplant, lettuce and remaining tomatoes with the potato mixture. Taste for seasoning and mix well. Place on plates. Top T-bones with corn sauce.



## Jasper White

Jasper's  
Boston, Massachusetts



Jasper White attributes the farm life of his New Jersey childhood to his solid respect for food in its most unadulterated state, still evident today in his simple renditions of New England cookery. White came to Boston some dozen years ago by way of San Francisco, Seattle and Montana, and managed the kitchens of some of Boston's finest hotels with long-time cooking partner Lydia Shire. Through extensive research of New England foods, White became a champion of New England cooking. White and his wife Nancy opened Jasper's in 1983 in a former molasses warehouse on Boston's waterfront and have continually received high praise. He recently published his first cookbook, *Jasper White's Cooking from New England*, and is presently involved in producing "Tim and Jasper's Fish and Clam Fry Mix" at Gray's Mill in Adamsville, Rhode Island.

### Cherrystone Clam Ceviche (Serves 4)

The success of this simple, refreshing appetizer depends on the freshness and quality of the clams. Look for silver-colored, heavy clams. The chalky, white shell of clams is a sign of age; lightness indicates loss of juices. I buy cherrystones from Pat Woodbury of Great Atlantic Aquaculture in Wellfleet, MA. Pat delivers them the same day they are harvested. In New England, tomatoes last well into the fall. If good tomatoes are not available, omit them. Salt is not needed in this recipe . . . the cherrystones bring their own.

12 cherrystone clams (2 to 2½ lbs.)

juice from 3 large limes

2 jalapeno peppers, seeded and finely diced

½ medium red onion, small dice (2 oz.)

1 ripe tomato, seeded, small dice

4 sprigs cilantro, chopped

freshly ground black pepper

**A:** Shuck the cherrystones into a bowl with their juice. Save the 16 to 18 of the best ½ shells; scrape clean and keep chilled. Remove the clams from their juice, checking for fragments of shell, and cut into small pieces (about 6 from each clam). Strain half of the clam juice over the chopped clams.

(The remaining juice will not be needed for this recipe.) Add the lime juice, jalapeno, red onion, tomato and cilantro. Season to taste with black pepper. Chill at least 1 hour; 2 hours is perfect. Spoon back into shells and serve on crushed ice.





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clients seeking our help has steadily increased, almost doubling in the past two years alone. This is why we are so grateful to all of you for attending and supporting the American Wine and Food Festival.

We would also like to extend a special thank-you to each and every one of you who worked so hard on this wonderful event, as well as to our board of directors and the 300 volunteers, who keep us on our wheels.

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